

What You Need to Know about Sanitizer Solution

The Right Amount of Sanitizer Kills Germs

All food establishments are required to have sanitizer buckets with sanitizer solutions in them. Sanitizer solution, when mixed correctly, kills germs that can cause foodborne illness.

One of the most common food safety mistakes is making sanitizer solution that is too weak or too strong. This happens when someone adds sanitizer to water without measuring how much sanitizer is being used.

If too little sanitizer is added to the water, the sanitizer solution will not be strong enough to kill germs that cause foodborne illness.

If too much sanitizer is added to the water, the sanitizer can dry on kitchen surfaces and dining areas. The dried sanitizer can then be picked up by the food and, when eaten, can cause sickness.

Always read and follow the manufacturer's instructions on how much sanitizer should be used to make sanitizer solution.

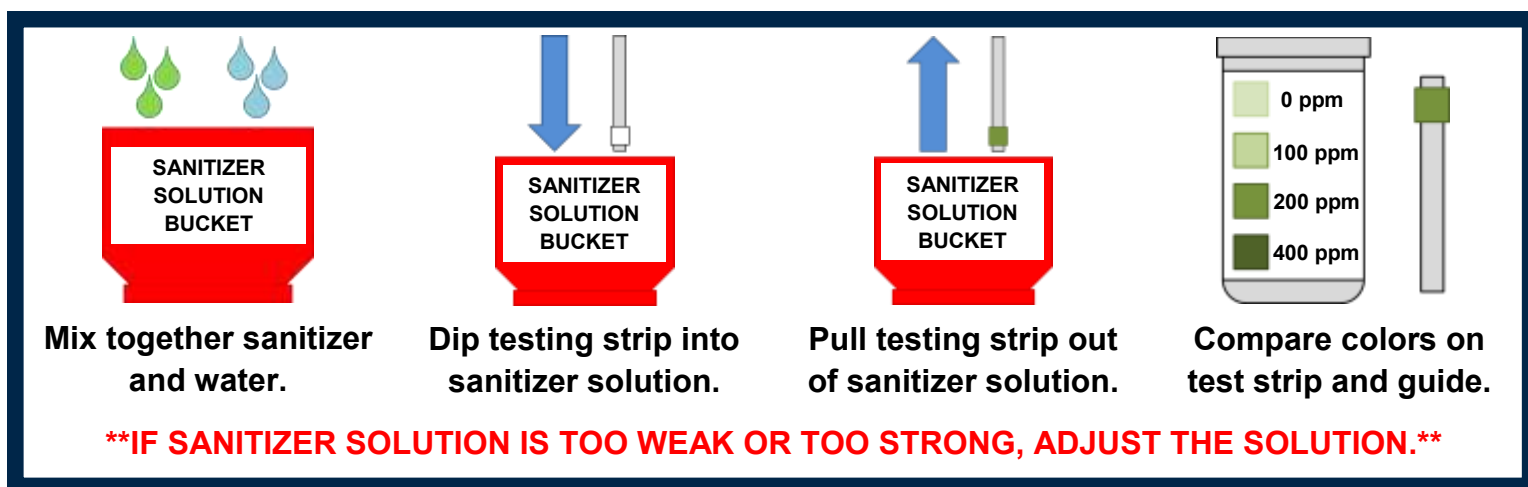
Always Test the Strength of Sanitizer Solution

There are two kinds of sanitizer that can be used:

- Chlorine Sanitizer, which may have a concentration between 50 and 100 ppm.
- Quaternary Ammonium Sanitizer, which may have an ideal concentration of 200 ppm.

It is important to test sanitizer solution with the right sanitizer test strips for your sanitizer before using it. To test sanitizer solution:

- Dip a test strip into the sanitizer solution for the amount of time required by the test strip packaging directions. DO NOT STIR THE SOLUTION WITH THE TEST STRIP!
- Compare the color of used test strip to the color code guide in or on the test strip package. Match the colors.
- Check the number listed next to the matching color. This will tell you the sanitizer concentration, or strength.



Public Health
Prevent. Promote. Protect.

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