What you need to know about sanitizer…

Sanitizer effectiveness is based on three factors:

1) ***concentration*** of the solution in water

2) ***water temperature***

3) ***contact time*** or ***immersion time*** with the dishes

- **TEST KITS ARE REQUIRED** by the Virginia Retail Food Establishment Regulations for the type of sanitizing chemical used.

Chlorine bleach or Quaternary Ammonium ("Quats") sanitizers are the most common in food service *

- Chlorine-based sanitizers should be used at 50-100 parts per million (ppm) concentration, water temperature should be about room temperature (68ºF - 75ºF) and contact or immersion time of 10 seconds or more.

- Generally, Quats or Quaternary based sanitizers are used at 200 ppm concentration, water temperature should be about room temperature (68ºF - 75ºF) and contact or immersion time of 30 seconds or more.
  - ✓ Always refer to manufacture directions for recommended concentration, water temperature and contact times when using Quats as a sanitizer.

All chemical sanitizers have pros and cons regarding characteristics such as kindness to skin, staining, smell, ability to work in hard water, effects on metal, and cost per use. Ask your chemical supplier to help you make the right choice. (Sanitizers must be EPA registered).

* Other approved methods include Iodine or hot water emersion >171º F.

For more information on the use of sanitizers, contact the
Virginia Department of Agriculture and Consumer Services at (804) 786-3520