Sanitize (ˈsa-nə-tīz) verb – To adequately treat and reduce bacteria and viruses on food contact surfaces to a safer level.

- Use Environmental Protection Agency (EPA) and NC Food Code approved chemical sanitizers (or heat in a dishwasher).
- Regularly test and record chemical sanitizer concentrations throughout the workday:
  - Chlorine – 50 to 100 ppm (do not exceed 200 ppm)
  - Quat – 200 to 400 ppm.
- Mix sanitizer as per the manufacturer’s directions. High temperatures can limit how well the sanitizer does its job so solutions are often mixed with tap water (75°F).
- Allow the surface to air dry – do not use towels to wipe dry.

Always clean before applying chemical sanitizer or a disinfectant without detergent for maximum effectiveness.