



# **Cleaning and Sanitizing**

§112.123 Harvest and Handling

You must clean and, when appropriate, sanitize food-contact surfaces.

Cleaning is removing dirt from contact surfaces and may include using water and detergent.

Sanitizing is treating cleaned surfaces to remove or kill microorganisms.

A surface must be cleaned before it can be sanitized.

Water used for cleaning must be clean and free from *E. coli*.

To clean a surface, visible dirt must be brushed or removed with water. Detergent and scrubbing can then be used to remove films. The surface can then be rinsed with clean water. Sanitizer can then be used according to label instructions.

Sanitizers must be appropriate for its use. Not all chlorine products are acceptable for food-contact surfaces. Products must state on the label if they can be used for food-contact surfaces. Sanitizers must be used according to label instructions and rates.