

Sanitizers for Food Premises

Sanitizers reduce, but do not necessarily eliminate, the number of microorganisms (i.e. bacteria) on surfaces they come into contact with. Sanitizers are ordinarily used by the food processing, food handling, preparation, and service industries.

- For sanitizers to be effective, proper cleaning and rinsing must be completed before sanitizers are used.
- Products such as tea tree oil, baking soda, vinegar, electrolyzed water, microfibre cloths, ozone, and silver compounds are not registered sanitizers for food premises, according to the Health Canada definition.
- Avoid mixing or using multiple sanitizers at once

1. Chlorine Sanitizer – must be 100PPM

- Mix ½ teaspoon (2 mL) household bleach into 1 litre water
OR
- Mix one tablespoon (½ ounce) household bleach into 1 gallon water

DO NOT use bleach with fibre guard or scents.

Use a test strip to check the concentration.

Use in a spray bottle or in a small bucket. Be sure that whatever container is used is clearly labelled as “SANITIZER”.

Chlorine does break down over time, with use, and when exposed to sunlight. If you have sanitizer left over at the end of the day, check it with a test strip before using it again. If it is still 100ppm it is OK to use, if it is not 100ppm you must discard the remaining sanitizer and mix a new solution.

2. Quaternary Ammonium Sanitizer – must be 200PPM

- Quaternary ammonium sanitizer (quats) can be purchased at any restaurant supply company, either in concentrated form (which means you have to mix it with water before use) or in ready to use form.
- Follow manufacturer’s instructions for use, including the concentration it must be used at (usually 200ppm).

Use a test strip to check the concentration.

Use in a spray bottle or in a small bucket. Be sure that whatever container is used is clearly labelled as "SANITIZER".

Quats can break down over time and with use. If you have sanitizer left over at the end of the day, check it with a test strip before using it again. If it is at a concentration less than the manufacturers' recommendation you must discard the remaining sanitizer and mix a new solution.

3. Iodine – must be 25PPM

- Iodine sanitizer can be purchased at any restaurant supply company, either in concentrated form (which means you have to mix it with water before use) or in ready to use form.
- Follow manufacturer's instructions for use, including the concentration it must be used at.
- Iodine is not commonly used as a surface sanitizer in food premises due to staining problems. It is more commonly used in glass washers and in farming premises.

Use a test strip to check the concentration.

Be sure that whatever container is used is clearly labelled as "SANITIZER".

Keep in mind:

- Only sanitizers suitable for use on food contact surfaces shall be used on those surfaces
- Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time)
- Chemicals must be stored in an acceptable manner, away and separated from foods and food contact items.
- Hand sanitizers are for hands only, and are not to be used on food contact surfaces.