



**CARE AND SHARE**<sup>SM</sup>  
FOOD BANK FOR SOUTHERN COLORADO

A member of **FEEDING AMERICA**

# CLEANING VS. SANITIZING

There is a difference between cleaning and sanitizing. Cleaning removes items from a surface. Sanitizing reduces pathogens on a clean surface to safe levels. An effective cleaning and sanitizing is a 4 step process.

1



**Clean the surface.**

2



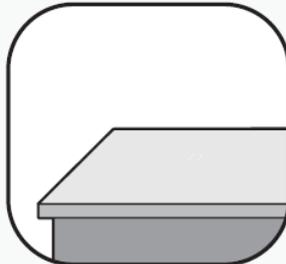
**Rinse the surface.**

3



**Sanitize the surface.**

4



**Allow to air dry.**

Any surface that meets food needs to be cleaned and sanitized.

- Each time you use them
- When you are interrupted during a task
- When you start working with a different type of food
- At least every four hours if surface is in constant use