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