

CORONAVIRUS GUIDANCE

Sanitizing & Disinfecting

CLEAN FIRST!

Any dirt, food, or other residue on a surface can make the sanitizing or disinfecting steps less effective. Clean with soap and water first to remove any soil and decrease the amount of bacteria and viruses. Use a brush or pad to rub or scrub the soiled area if needed.

SANITIZE – for hands and surfaces that touch food

Sanitizing reduces the amount of bacteria or virus on a surface that will be used in preparing, serving, or storing food. Sanitizing solutions are much weaker than disinfectants and are safe for use in the kitchen. The sanitized surface must be safe for ingesting food that comes into contact with it. **STRONGER is not better.**

Choose: Dilute plain chlorine bleach (no scents, gels, thickeners, additives) to 50-200 parts per million, or use a QAC (Quaternary Ammonium Compound) with 150-400 parts per million concentration and label directions for “sanitizing” food equipment. Alcohol hand sanitizers are strictly for hands, not surfaces, and should have at least 60% isopropanol or isopropyl alcohol.

Use: After cleaning, soak the item in the sanitizing solution, or spray the surface until it is thoroughly wet. Allow to air dry. Alcohol-based hand sanitizers may be used when a handwashing sink is not readily available; if hands are dirty, use a wet wipe first and follow with hand sanitizer.

Contact Time: For the sanitizer to work effectively, you must allow the sanitizer to remain on the surface for the entire contact time. For bleach sanitizers, this may vary from 10 to 30 seconds. For quaternary ammonium compounds, this may be 30 seconds or more. Follow label instructions.

What to Sanitize: cutting boards, plates, cups, bowls, spoons, forks, knives, food trays. DO NOT try to sanitize disposable items intended for one-time use (paper plates, ziplock bags, disposable spoons/knives/forks, flimsy plastic trays and covers); these should be discarded after use.

Storage: Follow directions on the product label. Do not store directly on food or food equipment. Keep out of reach of children. For bleach-based sanitizers, replace at least daily; use an opaque container and store out of direct sunlight.

DISINFECT – to eliminate most bacteria and viruses on surfaces

Disinfectants are strong solutions that are capable of reducing bacteria and viruses on surfaces. Disinfectants are not suitable for use on humans or surfaces that will be in direct contact with food.

Choose: Make your own disinfectant with chlorine bleach, or choose a disinfectant from “List N” that is registered with the Environmental Protection Agency to be effective against the coronavirus that causes COVID-19: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>. Mix bleach to 1000 parts per million, or use a QAC (Quaternary Ammonium Compound) with 1000 parts per million concentration and label directions for use as a disinfectant.

Use: After cleaning, spray the item or the surface with the disinfecting solution until wet. Because of the strong solutions being used, you may need to ventilate the area being disinfected. Allow to air dry.

Contact Time: For the disinfectant to work effectively, you must keep the surface being disinfected wet for the entire contact time specified on the label, or, on the List N contact time for the product. This ranges from 15 seconds to 10 minutes, depending on the product. Re-wet as needed to meet the contact time.

What to Disinfect: Commonly-touched areas, such as door handles, push plates on doors, handrails, light switches, lamp switches, sink faucet and handles, toilet flush handles, soap dispensers, paper towel holders, hand sanitizer pumps, drawer handles, remote controls, keyboards, monitors, computer mouse.

Storage: Store in a responsible and appropriate manner according to the label. Keep in locations that are convenient for use, but out of the reach of young children or others if a safety hazard. For bleach-based disinfectants, replace solution at least daily; use an opaque container and store out of direct sunlight.

Do NOT mix different sanitizers or disinfectants together! This may cause fumes that are dangerous to breathe.

COMPARING COMMON SANITIZERS AND DISINFECTANTS

	Chlorine Bleach	QAC Quaternary Ammonium Compounds	Alcohol isopropanol or Isopropyl alcohol
Sanitizing:			<i>(Hands only)</i>
Clean first?	Yes	Yes	If visibly dirty, yes
Use on hands?	No	No	Yes
Amount per gallon of water?	2 tsp - 1 Tbs plain bleach (no scents, gels, additives)	Premixed or see label directions for sanitizing food equipment	Premixed (do not prepare at home)
Amount per quart of water?	1/2 - 3/4 tsp plain bleach (no scents, gels, additives)	Premixed or see label directions for sanitizing food equipment	Premixed (do not prepare at home)
Strength?	50-200 ppm	150-400 ppm	60%
Contact time?	10-30 seconds	30 seconds or more	Rub hands until dry
Ventilate room?	Not necessary	Not necessary	Not necessary
Storage issues?	No sun. Keep out of reach of children. Remix daily.	May be sensitive to sun. Keep out of reach of children. See label.	See label.
Wear gloves?	Not required	Not required	No
Safe for food?	Yes	Yes	No
Wipe or air dry?	Air dry	Air dry	Air dry
Disinfecting:			<i>(As used for disinfecting surfaces)</i>
Amount per gallon of water?	2 ½ Tbs - 1/4 cup* chlorine bleach (any formulation)	Premixed or see label directions for use as disinfectant	See List N*** and label directions
Amount per quart of water?	2 tsp - 1 Tbs* chlorine bleach (any formulation)	Premixed or see label directions for use as disinfectant	
Strength?	1000 ppm*	See label (1000 ppm+)	70%**
Contact time?	See label; typically 1-5 min.	See label or list N; typically 1-5 minutes or more	See List N*** and label directions
Ventilate room?	Open windows, doors	Open windows, doors	Open windows, doors
Storage issues?	No sun. Keep out of reach of children. Remix daily.	May be sensitive to sun. Keep out of reach of children. See label.	Keep out of reach of children. See label.
Wear gloves?	Yes	Yes	Yes
Safe for food?	No	No	No
Wipe or air dry?	Air dry	Air dry	Air dry

* Per CDC for COVID-19

** For ethanol, use 80% formulation for disinfecting.

*** See <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2> for List N disinfectants.

BLEACH SOLUTION MIXING GUIDELINES

Concentration (%) of sodium hypochlorite may be found on bleach container label.

Application	Bleach per Gallon of Water	Bleach per Quart of Water	Bleach (Free Chlorine) Concentration	Recommended Labeling
<i>5.25% Sodium Hypochlorite</i>				
Disinfecting Strength	1/4 Cup	1 Tablespoon	500-800 ppm	Disinfectant
Sanitizing Strength	1 Tablespoon	3/4 Teaspoon	50-200 ppm	Sanitizer
<i>6.00% Sodium Hypochlorite</i>				
Disinfecting Strength	3 ½ Tablespoons	2 ½ Teaspoons	500-800 ppm	Disinfectant
Sanitizing Strength	2 ½ Teaspoons	½ Teaspoon	50-200 ppm	Sanitizer
<i>8.25% Sodium Hypochlorite</i>				
Disinfecting Strength	2 ½ Tablespoons	2 Teaspoons	500-800 ppm	Disinfectant
Sanitizing Strength	2 Teaspoons	½ Teaspoon	50-200 ppm	Sanitizer