

# TYPES OF CHEMICAL SANITIZERS

When selecting a sanitizer, make sure you also get a test reagent or test strips to measure the solution's strength. Special test strips are available from your chemical or restaurant supplier. Where hot water is used to sanitize, an accurate thermometer must be used to check the water temperature.

## HOW TO MAKE

## How to Sanitize

### Chlorine-Based Products

Strength - 100 parts per million (ppm)

There are many chlorine-based chemicals. The most common one is household bleach. Ensure the strength used is 100 mg per litre.



2 ml of  
(5 per cent strength)  
bleach

+

1 litre of water

When you sanitize, you reduce the number of microorganisms to safe levels. Examples of sanitizing is soaking cleaned utensils in diluted bleach or using the very high water temperatures in the sanitizing cycle on the dishwasher.

The steps to sanitizing:

- Always clean before sanitizing.
- Use very hot water, at least 77 degrees Celsius (170 degrees Fahrenheit), or chemicals to remove microbiological contaminants.
- Make sure the items you're sanitizing are in contact with the chemical solution or hot water for at least 45 seconds.
- Use test reagents, test strips or a thermometer to make sure your sanitizer or sanitizing solution is working.

Follow the manufacturer's directions when using chemicals to sanitize.

### Quaternary Ammonium-Based Products

Strength - 200 parts per million (ppm)

Measure accordingly to the manufacturer's label to make 200 mg per litre concentration. You may need to rinse any food contact surface after sanitizing with ammonium. Follow the manufacturer's label instructions. These quaternary ammonium-based cleaning compounds are also referred to as "Quats" or "quat sanitizers".

### Iodine-Based Products

Strength - 25 parts per million (ppm)

Mix according to the manufacturer's label instructions to make a 25 mg per litre concentration

### Other Sanitizers

Other sanitizers may be used, but under the conditions that:

- they are approved by Health Canada, Canadian Food Inspection Agency, or the local medical officer of health for the intended purpose;
- they are used in accordance with manufacturers' directions; and
- they come with a test reagent to ensure the appropriate concentration when using.

Make sure that these approvals and manufacturer's directions are available for public health inspectors to ensure correct use.

**IT'S IMPORTANT TO MIX CHEMICALS PROPERLY. NOT USING ENOUGH CHEMICAL WILL MEAN MICROORGANISMS ARE NOT BEING KILLED, USING TOO MUCH CAN LEAD TO CHEMICAL CONTAMINATION.**