

# **SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES - POST HARVEST**

Limitations, Restrictions, and Exceptions

## **SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES**

**RINSE METHOD:** A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 1 oz of the product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 oz of the product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight.

Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Sanitizers used in automated systems may be used for general cleaning, but may not be re-used for sanitizing purposes.

Method

[N.A.](#)

Rates

[field\\_rates 0](#)

[field\\_rates 1](#)

•

Timings

[Post-harvest](#)