



In-Place Sanitization

Sanitizing is an important part of the cleaning process in a food facility. All dishes, utensils, preparation surfaces, and pieces of equipment must be washed, rinsed, and sanitized before use. Some pieces of equipment or utensils are so large that they cannot be washed in the 3 compartment sink or in the dishwashing unit. In situations like this you must find an alternate way to clean each item in the correct three step process. We call this practice “In-Place” sanitization because each large item is washed, rinsed, and sanitized in the place where they usually stand. All three steps of proper sanitization need to be brought to the item and performed at that site before each large utensil or piece of equipment is used. In-Place sanitization should also be conducted every four hours for those pieces of equipment that are used for extended periods of time.

Below you will find the correct procedure for in-place sanitization:



1. Wash - the large utensil or piece of equipment with hot water and soap.



2. Rinse - off the soap residue by wiping with a clean, wet cloth or spraying/flushing with clear, hot water.



3. Sanitize - the item by spraying it with a spray bottle of sanitizer solution and then allow it to air dry.

The three most common sanitizers approved for utensil/equipment disinfection are:

- Chlorine Sanitizer: 100ppm (parts per million).
- Quaternary Ammonia Sanitizer: 200ppm (parts per million).
- Iodine Sanitizer: 25ppm (parts per million).

Use a testing strip designed for the type of sanitizer you have chosen. The strip will change color when dipped in a sanitizer solution. The different colors let you know what concentration of sanitizer is available. Make sure that your spray bottle contains sanitizer mixed at one of the concentrations listed above.

*Document available in an alternate format upon request