



HOT SHEET

Patco #2 Food Service Sanitizer.

When cleaning food preparation areas, utensils and equipment, the specific procedure consists of 3 steps carried out in order. These three steps are 1) WASH 2) RINSE 3) SANITIZE. Each step serves a particular purpose.

1) Wash – uses dish detergent to lift and loosen food and soil you can see from utensils and equipment.

2) Rinse - washes away the soil and food you can see.

3) Sanitize - kills germs and bacteria that you cannot see. Sanitizer is to be used after food and soil has been washed and rinsed away. Sanitizer is safe to use on all food preparation surfaces and equipment.

Sanitizer is a “contact” germ killer. This is why it is so important to wash and rinse before you use sanitizer. Sanitizer will only kill germs when it can touch them.

The most common way to use sanitizer is to fill the sanitizer compartment of your dish washing sink and soak items completely underwater for 1 minute in sanitizer solution. Remove items from sink and AIR DRY. Do not rinse the sanitizer off or wipe utensils dry. Sanitizer will not leave a residue and it leaves no taste or odor once it has dried.

If you want to sanitize something like a roller grill, fill a properly labeled spray bottle with sanitizer using the grey tube in your 3 compartment sink and then spray the sanitizer on the equipment to be sanitized. Air dry. ***** Fill bottles daily to ensure the proper concentration of 200-300 ppm *****

You can spray sanitizer on counters and shelving. This is especially helpful during cold and flu season when people are coughing and sneezing a lot. If someone sneezes on a counter, spray sanitizer on the area, let sit for one minute, wipe dry with a disposable paper towel, and then discard towel.

Spray sanitizer on sampling tables to kill germs. Let sit one minute and wipe dry with disposable towel then discard. After washing and rinsing a hot dog grill, spray all food contact surfaces with sanitizer and let air dry. Sanitize donut displays and hot holding cases daily. Spray on condiment counters to kill germs. Spray on knives to kill bacteria. Always wash and rinse before sanitizing!

Spray sanitizer in and on fountain nozzles and ice chutes of soda fountain machines, and behind barrel covers of iced drink machines to kill germs and inhibit growth of mold and mildew. Spray on coffee creamer dispensing nozzles and units. Spray on cutting boards every 2-3 hours to remove bacteria BEFORE they can grow to harmful levels.

Patco #2 Food Service Sanitizer is safe for all food contact surfaces. Use it often to promote a safer, healthier food preparation and sales environment. Always Read and Follow Label Directions!

