



Provided by: Shelley Swenson
Family and Consumer Sciences/
Expanded Food and Nutrition Program
UF/IFAS Wakulla County Extension

Follow us...



Cleaning and Sanitizing Surfaces and Toys

Dangerous germs – like *hepatitis A* and *rotavirus* – can live on surfaces for several weeks.
Clean and sanitize!!!!

If someone touches those surfaces, germs can get on the person's hands and then be transferred into the mouth, to other people or to food. *Clean and Sanitize.* ***

- Clean surface with hot water and soap and thoroughly rinse. Apply the sanitizing solution and allow to air dry.
- Wash cutting boards, dishes, utensils, and counter tops with hot water and soap before and after preparing each food item.
- Wash high chair trays with hot water and soap after every use and dry thoroughly with a single use paper towel or cloth which you should immediately put in the wash pile.
- Cutting boards, dishes, utensils, and small plastic toys can also be run through a dishwasher at 170°F to disinfect them.

***Cleaning and sanitizing are not the same.



Cleaning - used to remove dirt – comes before sanitizing.

Sanitizing – used to kill germs.

Here's a "recipe" for a safe and effective sanitizing solution: combine 1 tablespoon liquid chlorine bleach with 1 gallon of water in a clean bucket.