

➤➤ Using Wiping Cloths



Start with clean wiping cloths and a fresh mixture of approved chemical sanitizer and water.

Do not add soap to this mixture!

✓ Store wiping cloths in the sanitizer bucket when not in use.



✓ Use wiping cloths to clean food contact surfaces, tables and equipment.

✓ Return wet wiping cloths to the sanitizer bucket after using.

✓ Change sanitizer solution when the water gets dirty or every 2 hours.

✓ Use a different wiping cloth for cleaning up after raw meats.



Use test strips to make sure the right amount of sanitizer is in the bucket.

