



Sanitizer Log

Date	Time	Location	Concentration / Temperature (F)	Corrective Action	Initials	Verified By
10/20/20	7:30am	dish machine	0 ppm chlorine	replaced container – retested at 100 ppm	AH	BH

All multiuse food contact surfaces are required to be effectively cleaned and sanitized. This would include items such as knives, forks and spoons, plates, pots, and cutting boards. Cleaning and sanitizing can be accomplished by one of the following methods:

- Manual sanitization – This requires the use of a 3-compartment sink. From left to right; wash, rinse, and sanitize. The food contact surfaces must come in contact with the sanitizer or water temperature in the third compartment typically with one of the following concentration or temperature and contact time:
 - Water temperature of 171°F or above for 30 seconds
 - 100 ppm available chlorine for 30 seconds
 - 200 ppm quaternary ammonium for one minute
 - 25 ppm available iodine for one minute.

- Mechanical sanitization – When sanitizing with a dish machine, the sanitizer concentration or water temperature must meet one of the following requirements:
 - Chemical – 50 ppm available chlorine for at least 30 seconds or 25 ppm available iodine for one minute
 - High temperature – at least 160°F at utensil surface

If you are unable to effectively clean and sanitize your multiuse food contact surfaces due to the lack of sanitizer, equipment that is not functioning properly, or inadequate hot water (less than 100°F), you should voluntarily close your facility until corrections have been made.