

Sanitizer/Disinfectant Guidance for Farmers Markets

Quick definitions:

Clean - to remove visible soil and residue by washing, wiping, or brushing (cleaning usually involves soaps or detergents)

Sanitize - to reduce microorganisms on a surface to a level considered safe by public health standards (sanitizing is safe for food contact surfaces)

Disinfect - to destroy, neutralize or inhibit the growth of disease-carrying microorganisms (disinfecting is NOT safe for food contact surfaces and can be toxic if ingested)

All Food Contact Surfaces Should be Cleaned & Sanitized

Clean all food contact surfaces and sanitize with an EPA registered sanitizer at the appropriate concentration to kill pathogens. Food contact surfaces include dishes, utensils, prep tables, and containers used to hold foods. **Containers used to hold whole, uncut produce are NOT required to be cleaned and sanitized since the product should be washed by the consumer before eating.** However, it is recommended that the containers be routinely washed and sanitized to prevent additional transmission of pathogens.

All Non-Food Contact Surfaces Should be Cleaned & Disinfected

Clean all non-food contact surfaces and disinfect with an EPA registered disinfectant at the appropriate concentration to kill pathogens. Non-food contact surfaces include commonly touched surfaces, such as display tables, cash registers*, telephones*, etc.

*please note it is not suggested to use hot, soapy water on electronics, such as cash registers, and telephones. These items should be disinfected only.

How to Prepare Chlorine Bleach for Sanitizing and/or Disinfecting

If using chlorine bleach to sanitize and/or disinfect, make sure it is EPA registered.

Scented and splashless bleaches are not EPA registered.

SANITIZE: Chlorine bleach should be mixed to 50-200ppm for sanitizing food contact surfaces (approximately 5 tbs. or 1/3 cup of bleach per gallon of water)

DISINFECT: Chlorine bleach should be mixed to 600-800ppm for disinfecting non-food contact surfaces (approximately 1 cup of bleach per gallon of water).

100 Strips

Precision Chlorine Test Paper

Use dry fingers to remove strip of paper from vial, dip strip into solution to be tested, without agitation and compare immediately with color chart on label. This color indicates approximate strength of the solution in parts per million (p.p.m.) available chlorine.

TIME OF TEST - 1 SECOND

10 p.p.m. 50 p.p.m. 100 p.p.m. 200 p.p.m.



Test strips can be purchased at most restaurant supply stores or the local health department.

