Bleach Buyers Beware—Unapproved Bleaches are on the Rise!

The Peoria City/County Health Department has observed restaurants, bars, temporary food vendors, and even schools using bleaches that are not safe for use on food contact surfaces. Establishments are purchasing unapproved bleaches from trusted sources, unaware that the formula has changed and the product is not intended for use in a kitchen. Unapproved bleaches may not only pose a risk to public health, but can also result in foodborne illness risk factor violations during inspections. Doing a little research before buying your bleach sanitizer is the smartest and safest choice.

How do I know if my bleach is safe to use for sanitizing food contact surfaces?

- The label has an Environmental Protection Agency (EPA) registration number
- The label states the bleach is safe for use on food contact surfaces.
- The label instructs the user to allow the sanitized surface to “air dry”
- The label states that the product kills 99.9% of germs

How do I know if my bleach is NOT safe to use for sanitizing food contact surfaces?

- The label states that it is “splash-less”
- The bleach is scented (lemon, lavender, citrus, etc.)
- The label states that it is not for “sanitization”
- The label states that the bleach should not be used on food contact surfaces