

Clean • Sanitize • Disinfect

Know the Difference, Keep it Safe



CLEAN

Cleaning is the process of removing soil, residue and germs from a surface. Detergents are usually the best choice. Always clean before sanitizing or disinfecting.



SANITIZE

Sanitizing is a process that removes most germs from food contact surfaces. Food contact surfaces must first be washed, then rinsed, sanitized and air-dried before being used. Sanitizing products have an EPA registration number on the label and by law must be used according to label instructions.



DISINFECT

Disinfectants are used on non-food contact surfaces such as doorknobs, elevator buttons, push plates, light switches and floors. Disinfectants are generally not used on food contact surfaces. Disinfectants are sometimes also cleaning agents. They have an EPA registration number on the label and must be used according to label instructions.