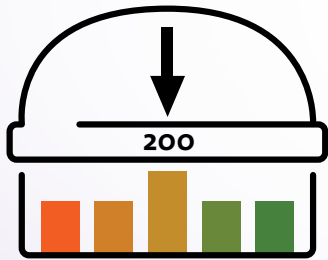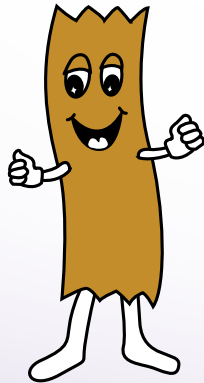# Food Contact Surfaces

A wet and dirty wiping cloth
is a stomping ground for
bacteria growth.

Storing cloths in a wiping cloth bucket
of properly mixed sanitizer solution
will keep bacteria from growing
and contaminating food contact
surfaces when it is used to wipe up spills.

**SFSPac Sanitizer Solution
should be 200 ppm.**

Definition-
A food contact surface is any surface or utensil that touches food.

Information-
Proper food service cleaning and strict food safety laws require a specific cleaning process for Food Contact Surfaces and Equipment. This process is critical in order to insure that all surfaces used for food preparation and service is clean and free from contamination. All Food contact surfaces must be washed, rinsed, and sanitized:

- After each use
- When you begin working with another type of food
- Any time you are interrupted during a task and the tools or items you have been working with may have been contaminated
- At four-hour intervals if the items are in constant use.

Process for Proper Cleaning and Sanitizing-
1. Scrape all loose particles from the surface
2. Wash with a proper detergent solution
3. Rinse with clean, potable water
4. Sanitize with a properly mixed solution of Sanitizer
5. Let surface/utensils air dry

You Should Know
1. What is a food contact surface?
2. What are the 5 steps for cleaning a food contact surface?

SFSPac® Sanitizer complies with 40 C.F.R. 180.940 at a concentration of 150-400 ppm as referenced in the 2005 Model Food Code. SFSPac Sanitizer also complies with previous versions of the Model Food Code that referenced 21 C.F.R. 178.1010.