



Education Module

Sanitizer Sink

Definition

Health Departments have very specific sanitizer strength requirements in a 3 compartment sink. Since sanitizing solutions can lose strength when in use, testing strips are used to check the ppm (parts per million) of all “ready to use” sanitizing solutions.

Information

Effective sanitizing procedures reduce the number of disease organisms which may be present after cleaning. All equipment and utensils used for cooking or preparing food must be washed, rinsed and sanitized after use throughout the day. This will insure that new food does not become contaminated and will reduce the build up of food particles.

Process for Sanitizer Sink Mixing and Testing

1. Fill the sink to the designated “Sanitizer” label fill line with warm water (75°-110°F).
2. Open one pac of SFS Sanitizer solution using the SFS Pac Cutter.
3. Dump the entire contents of the SFSPac Sanitizer solution into the sink.
4. The sink is ready for use immediately.
5. To test, tear a 2” strip from Sanitizer Test Strip Dispenser
6. Submerge into sink for 10 seconds. Hold test strip STILL in the solution.
7. Remove and compare to color chart on dispenser-should be a minimum 200 ppm and not more than 400 ppm.
8. Record results on Sanitizer Test Log Form.
9. If not 200 ppm, empty and refill sink - Then prepare new solution.

TIP – Sanitizer sink solution will generally handle up to three (3) Pot & Pan sink changes. Use the time when refilling Pot & Pan sinks to test Sanitizer solution. If solution still tests over 200 ppm and is clean then it is still good to use.

You Should Know

1. Why is it important to keep wiping towels in a wiping cloth bucket?
2. When should you change the sanitizer solution in bucket?
3. What should be done before placing a cloth in the bucket?
4. How to test the solution for proper strength?