

# CLEANING



Cleaning is the physical removal of dirt from surfaces. It can include sweeping, wiping off tables, rinsing off dirt, and the use of detergent.

**vs.**

Sanitizing consists of treating a cleaned surface with an antimicrobial product in order to reduce or eliminate microorganisms.

**You cannot sanitize a dirty surface. Cleaning should always come first.**

# SANITIZING

## CFR 112.123

“You must inspect, maintain, and clean, and, when necessary and appropriate, sanitize all food contact surfaces of equipment and tools used in covered activities as frequently as reasonably necessary to protect against contamination of covered produce.”



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