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It is important to understand the difference between cleaning, sanitizing and disinfecting. Many people use these terms interchangeably, but they are all very different. The easiest way to remember the difference is:

Cleaning = Removing
Sanitizing = Reducing
Disinfecting = Killing



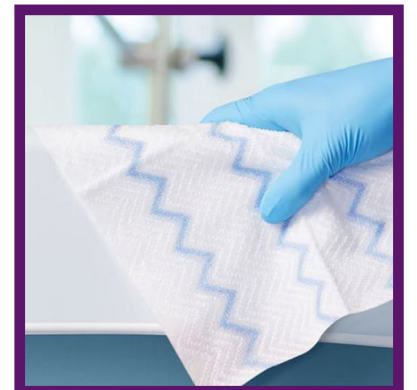
Cleaning

- Cleaning is the removal of substances from surfaces that are visible like food, dust, grease, dirt, liquids, etc.
- Germs are not killed, but they are denied their food source.
- Ensure that the product being used is appropriate for the type of surface being cleaned and soils being removed.
- By using the principals of water, action, time, and chemical combined with proper cleaning tools and procedures, you can effectively clean anything in your facility.
- Remember, the more you clean surfaces, the easier they are to clean.



Sanitizing

- Sanitizing is the process of reducing the number of microorganisms, that the sanitizer has been tested against, on a clean surface to a safe level.
- Most sanitizers claim a kill rate of microorganisms of 99.99%.
- Surfaces must be thoroughly cleaned prior to being sanitized.
- After the sanitizer solution has been applied, surfaces are required to remain wet for the amount of time specified on the product label (commonly referred to as the contact or dwell time).
- Food contact surfaces do not require a potable water rinse after being sanitized.
- Surfaces must be allowed to air dry. Towel drying is prohibited.
- All sanitizers must be registered with the Environmental Protection Agency (E.P.A.).



Disinfecting

- Disinfecting is the process of reducing the number of microorganisms, that the disinfectant has been tested against, on a clean surface to a safe level, killing 100% of microorganisms.
- Surfaces must be thoroughly cleaned prior to being disinfected.
- After the disinfectant solution has been applied, surfaces are required to remain wet for the amount of time specified on the product label (commonly referred to as the contact or dwell time).
- After specified contact or dwell time has been met, wipe away excess liquid or allow to air dry.
- Food contact surfaces require a potable water rinse after being disinfected.
- All disinfectants must be registered with the E.P.A.

