

BE IN THE KNOW

CLEAN • SANITIZE • DISINFECT

Are you cleaning? Sanitizing? Disinfecting? These terms are often interchanged, as people believe they are similar. They are different and in foodservice, where food safety and guest experience are crucial, all three are used for different reasons.

Clean



A cleaner is a chemical that removes food and debris. Surfaces must be cleaned prior to the use of a sanitizer or disinfectant.

Sanitize



A sanitizer is a chemical that reduces the number of microorganisms to a safe level. Sanitizers can be used on hard, non-porous food contact surfaces.

Disinfect



A disinfectant is a chemical that completely kills all organisms listed on its label. Disinfectants should only be used on hard, non-porous non-food contact surfaces.

Cleaners, sanitizers and disinfectants play an integral role in food safety and in creating a positive guest experience. Visit saniprofessional.com to access additional information and resources.



Experience food. Safely.™