

# Step-by-Step Sanitizing for Schools

Sanitizing means to kill bacteria to a level that reduces the risk of becoming ill from contact with the surface. It is not intended to kill viruses. Sanitizing is used on food contact surfaces (dishes, utensils, cutting boards, tables), and mixed use tables. Choose an EPA registered sanitizer that is approved for use on food contact surfaces.

**NEVER ALLOW STUDENTS TO USE SURFACE SANITIZERS!**

STEP  
1

Put on gloves.



STEP  
2

Pre-clean the surface with soap and water. Surfaces should be clean before applying a disinfectant.



STEP  
3

Apply the sanitizer. Spray away from people and provide ventilation.



STEP  
4

Leave the surface wet for the appropriate contact (dwell) time stated on the product label. Set a timer to keep track of the time.



STEP  
5

Allow the surface to air dry, or dry with a fresh paper towel or microfiber cloth.



Important note:  
Some sanitizers are ready-to-use and some are meant to be diluted with water.

Always follow product label directions!

If sanitizing a food contact surface, you may need to rinse the surface with water after. Check the label. If required, use enough water to remove all of the sanitizer.