

## CLEANING



**REMOVES** surface dirt with soap and water. Always clean before sanitizing or disinfecting.

Cleaning does not kill germs. Dirt and debris must be removed before you can effectively sanitize or disinfect.

## SANITIZING



**REDUCES** bacteria that cause foodborne illness to safe levels. Used on food contact surfaces.

Sanitizers are more commonly used in food service. When used properly they effectively reduce germs and do not require rinsing.

## DISINFECTING



**KILLS** most bacteria, fungi, viruses. Used on non-food contact surfaces (floors, restrooms, laundry).

Disinfectants typically are stronger solutions than sanitizers.

For a closer look at sanitizers vs. disinfectants, visit **Support & Services > Food Safety** on our website [snp.gadoe.org](https://snp.gadoe.org)



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