

FOOD SAFETY

SCHOOL NUTRITION FACTS & FIGURES



CLEANING

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



SANITIZING

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



DISINFECTING

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

Bleach should only be used in the laundry and restrooms.