

Cleaning and Sanitizing Surfaces and Toys

Dangerous germs – like *hepatitis A* virus and *rotavirus* – can live on surfaces for several weeks. If someone touches those surfaces, germs can get on the person’s hands and then be transferred into the mouth, to other people, or to food. That’s why it’s so important to clean and sanitize frequently-touched surfaces.



- Clean the surface with hot water and soap and thoroughly rinse. Apply the sanitizing solution and allow to air dry. Use this method also to clean and sanitize high chair trays, sinks, kitchen counters, and large plastic or rubber toys.
- Wash cutting boards, dishes, utensils, and counter tops with hot water and soap after preparing each food item and before you go on to the next food.
- Wash high chair trays with hot water and soap after every use and dry thoroughly with a single use paper towel.
- Cutting boards, dishes, utensils, and small plastic toys can also be run through a dishwasher at 170 °F to disinfect them.

Cleaning and sanitizing aren’t the same.

Cleaning – which is removing dirt and debris – comes before sanitizing. A sanitizing solution is then used to kill germs. Here’s a “recipe” for a safe and effective sanitizing solution: combine 1 tablespoon liquid chlorine bleach with 1 gallon of water in a clean bucket.

