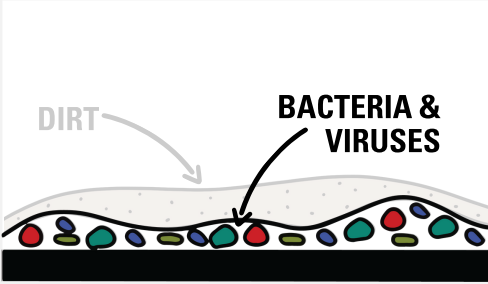




# COVID-19 PREVENTATIVE MEASURES

## WHAT IS THE DIFFERENCE BETWEEN CLEANING, SANITIZING, DISINFECTING AND STERILIZING?

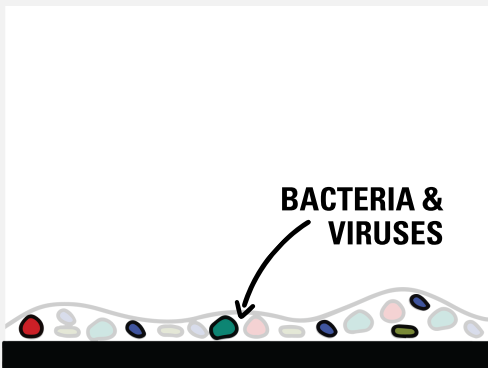
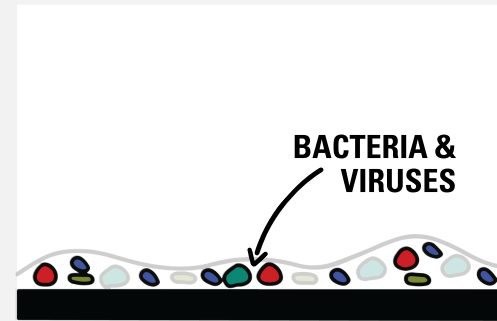


### CLEANING REMOVES DIRT

- Cleaning removes visible residues (soil or organic material) from a surface
- Must occur before applying a chemical sanitizer or disinfectant because residues on a surface may weaken the effectiveness of the sanitizer or disinfectant
- Soap and scrubbing helps break the adhesion of bacteria and viruses to the surface
- Followed by rinsing to remove loosened dirt and soap from the surface

### SANITIZING DESTROYS SOME BACTERIA AND VIRUSES

- Sanitizing clean surfaces reduces the number of bacteria and viruses to a safer level
- Properly used chemicals and heat are both appropriate ways to sanitize, but always follow the manufacturer's instructions
- Chemical sanitizing relies on using the proper concentration of chemical and leaving it on for the correct amount of time; heat sanitizing requires control of time and temperature
- Most sanitizers are appropriate for use on food contact surfaces when used properly



### DISINFECTING DESTROYS MORE BACTERIA AND/OR VIRUSES

- Disinfecting typically uses a higher concentration of chemical compound or a longer contact time to destroy more microorganisms than a sanitizing chemical
- Disinfecting also destroys hard to destroy bacteria and viruses
- **The virus that causes COVID-19 is an example of a more hardy organism that requires specific disinfectants to destroy and reduce the virus**
- Not all disinfectants are safe for food contact surfaces. Follow manufacturer's instructions

### STERILIZING DESTROYS ALL BACTERIA AND VIRUSES

- Sterilizing typically uses a combination of high heat and pressure to destroy all present bacteria and viruses
- The most common use of sterilization is for medical purposes
- Since it requires such a harsh process, there is limited use of sterilization in food and food packaging; however, commercially canned foods are the rare exception in the food industry that can withstand a sterilization process

