

The difference between

Clean - Sanitize - Disinfect

Clean

A cleaner is used to remove food, soil, debris, and possibly oils and grease. For best results, surfaces must be cleaned before using a sanitizer or disinfectant.

Cleaners by themselves don't kill germs or bacteria.



Sanitize

Sanitizers reduce the amount of bacteria and microorganisms to a safe level, and can be used on food contact surfaces.

Sanitizers are best for reducing the number of bacteria on a surface, but don't kill as many bacteria as disinfectants.



Disinfect

Disinfectants kill bacteria, infectious fungi, and viruses listed on the label, when used as directed on most hard, non-porous surfaces.

Disinfectants should NOT be used on food contact surfaces.

