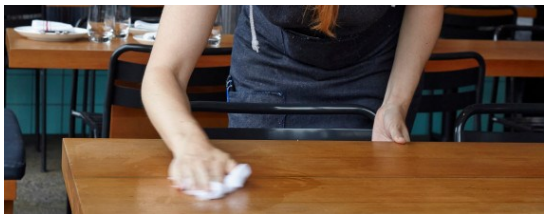


# In-Place Cleaning

## Prevent bacteria growth!

- Cleaning procedure can take place with spray bottles and single use towels or with buckets and cloth towels.
- Keep cloths and buckets used for food-contact and non-food-contact surfaces separate.



Food-contact surfaces that must be cleaned in-place should be:

1. Washed with detergent or soap.
2. Rinsed with clean water.
3. Sanitized with an approved sanitizer at the right concentration.



**Note:** Keep cloths and buckets used for ready-to-eat food and raw protein separate.



Break down equipment that comes apart to ensure thorough cleaning.

- Air-dry all parts and surfaces then reassemble equipment.
- Sanitize food-contact surfaces handled during reassembly.



**MESA COUNTY  
HEALTH DEPARTMENT**

*Working Together for a Healthy Community*

For additional food safety resources go to  
[www.health.mesacounty.us/environment](http://www.health.mesacounty.us/environment)

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