

# In-Place Cleaning

## Prevent bacteria growth!

- Cleaning procedures can be done 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 foods and raw proteins 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  
PUBLIC HEALTH**  
*Working Together for a Healthy Community*

For additional food safety resources go to  
[www.health.mesacounty.us](http://www.health.mesacounty.us)  
(970) 248-6900