

CLEANING AGENTS

Choose the cleaning agent to use based on the item to be cleaned, the cleaning method and the type of soiling.

Type of Cleaning Agent	About the Agent
DETERGENTS	<ul style="list-style-type: none">• Most common type of cleaning agent• Used in homes and commercial kitchens• Detergents break up dirt or soil, making it easier to wash away• Usually synthetic agents made from petroleum products• May be in the form of powder, liquid, gel, crystals
DEGREASERS	<ul style="list-style-type: none">• Also known as 'solvent cleaners'• Used to remove grease from surfaces such as oven tops, counters and grill backsplashes• Methylated spirits or white spirit were commonly used as degreasers in the past• Most businesses now use non-toxic, non-fuming degreasers to prevent chemical contamination
ABRASIVES	<ul style="list-style-type: none">• Substances or chemicals that depend on their rubbing/scrubbing action to clean dirt from hard surfaces• Usually used to clean floors, pots and pans• Use with care as abrasives may scratch items made from plastic or stainless steel
ACIDS	<ul style="list-style-type: none">• Most powerful type of cleaning agent• Used to remove mineral deposits• Useful for descaling dishwashers or removing rust from restroom facilities• Use with care! If not diluted properly, acid cleaners can be very corrosive and poisonous

CHEMICAL SANITIZING AGENTS

Effectiveness of chemical sanitizers is based on concentration, temperature and contact time. Always follow the manufacturer's instructions for chemical sanitizers used in your business (may differ from the table below).

Type of Sanitizer	About the Sanitizer	How to Use Safely		
CHLORINE	<ul style="list-style-type: none"> • Effective on a wide range of bacteria • Inexpensive • Has a strong odour • Can be corrosive and irritating to skin • Deteriorates quickly in storage • Can damage rubber on metals • Not effective on unclean items 	Minimum Concentration mg/l (ppm)	Minimum Temperature pH 8 to 10	Minimum Temperature pH 8 or less
		25	49°C / 120°F	49°C / 120°F
		50	38°C / 100°F	24°C / 75°F
		100	13°C / 55°F	13°C / 55°F
IODINE	<ul style="list-style-type: none"> • Effective on a wide range of bacteria • Less irritating to skin than chlorine • Stores well • May discolour items being sanitized 	Concentration	12.5 mg/l to 25 mg/l (ppm)	
		pH	5.0 or less	
		Minimum Temperature	200 mg/l (ppm)	
QUATERNARY AMMONIUM	<ul style="list-style-type: none"> • Also known as 'quats' • Commonly used in food businesses • Non-corrosive, non-irritating, non-staining and odourless • Effective over a wide range of temperatures and pH levels • Not as effective as chlorine or iodine 	Concentration	200 mg/l	
		Water Hardness	Less than 500 mg/l (ppm)	
		Minimum Temperature	13°C / 55°F	