



WIPING CLOTHS (Kitchen Towels)



Use of wiping cloths

Many food facilities use wiping cloths in their day-to-day operation for a variety of tasks from cleaning customer tables and chairs to wiping food crumbs from sandwich preparation tables. Cross contamination from these cloths can pose a significant health risk. **A provision has been added to the California Health and Safety Code (CHSC) Section 114185.1 in order to minimize this risk.**

Sanitizing solution concentration

Cleaning cloths used more than once must be held in approved sanitizing solution between uses. Any of the following may be used as an approved sanitizing solution as stated in CHSC Sec. 114099.6:

- 100 ppm available chlorine (bleach)
 - 1 Tbs of bleach/1 gal of water
- Or 200 ppm quaternary ammonium
 - Follow manufacturer's instructions and verify with test strips
- Or 25 ppm available iodine.
 - ¼ Tbs of iodine/1 gal of water

Use limitation of wiping cloths

- Wiping cloths that are in use for cleaning food spills shall not be used for any other purpose
- Cloths used for wiping food spills must be dry, or if used repeatedly, must be held in a sanitizing solution of an approved concentration as specified above.
- Dry or wet cloths that are used with raw foods of animal origin shall be kept separate from cloths used for other purposes, and wet cloths used with raw foods of animal origin shall be kept in a separate sanitizing solution.
- Wet wiping cloths used with a freshly made sanitizing solutions and dry wiping cloths shall be free of food debris and visible soil.
- Working containers of sanitizing solutions for storage of in-use wiping cloths shall be used in a manner to prevent contamination of food, equipment, utensils, linens or single-use articles.

Food safety questions

If you have questions regarding this handout or any other food safety issue, please call (916) 875-8440.