

Not Edible Things

Cleaners, extractions, etc etc etc etc etc etc

- Bleach Bleach Bleach

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It is critical to read and follow the safety instructions on any product you use. Below are the most important safety guidelines when using sanitizing products:

- Never mix bleach with ammonia or any other cleaner.
- Wear rubber or other non-porous boots, gloves, and eye protection.
- Try not to breathe in product fumes. If using products indoors, open windows and doors to allow fresh air to enter.

Recommendations for Cleaning and Sanitizing Food Cans and Surfaces

Area or Item to be Cleaned	Bleach Amount	Water Amount	Cleaning Steps
Food surfaces that may have touched flood water. Examples: Countertops, plates. Note: Throw away wooden cutting boards, baby bottle nipples, and pacifiers.	1 tablespoon (0.5 ounces or ~15 mL)	1 gallon (3.8 L)	1. Wash with soap and hot, clean water. 2. Rinse with clean water. 3. Sanitize in a solution of 1 tablespoon of household chlorine bleach in 1 gallon of clean water. 4. Allow to air dry.
Food cans that are not bulging, open, or damaged	1 cup(8 ounces or 240 mL)	5 gallons(18.9 L)	1. Remove can labels. 2. Wash cans with soap and warm, clean water. 3.Dip cans in mixture of 1 cup of bleach per 5 gallons of water. 4. Allow to air dry. 5. Re-label cans with a permanent marker.