

## Sanitizer log

kitchenonhand.com

Restaurant: \_\_\_\_\_

Month: \_\_\_\_\_

LIMIT

**Chlorine (bleach): 50–100 PPM**

**Quat:** the range on your product's label (most are 200-400 PPM)

**Iodine: 12.5–25 PPM**

## HOW TO CHECK

Dip a test strip in the sanitizer compartment or the bucket, and match its color to the chart on the container. Use strips made for the sanitizer you use.

OUT OF RANGE

Remake it and test it again before it's used, and write what you did under Action taken.

[illegible]

Limits start from the FDA Food Code; your health department may set its own.