

## Match the sanitiser

Match the appropriate method of sanitation against each of the utensils/appliances listed. The first one is done for you as a guide:

Options: Heat or Chemical or nil

Appliance; Utensil; Surface	Method of sanitation
<i>Kitchen floors</i>	<b>Chemical</b> – <i>after the floors have been thoroughly cleaned using the appropriate detergent, it is good practice to apply an appropriate chemical sanitiser. A chlorine-based sanitiser would be recommended, and used according to the manufacture’s instructions.</i>
Crockery	
Pots and pans	
Ovens	
Linen	
Bench tops	
Mincers	
Food processors	
Baking trays	
Coffee percolator	
Pastry brush	
Spirits/liqueurs dispenser	

Where should you purchase your sanitising chemicals?