



## DIFFERENCES BETWEEN

## CLEANING, SANITIZING & DISINFECTING

<b>CLEANING</b>	<b>SANITIZING</b>	<b>DISINFECTING</b>
<p>Physically removes germs, dirt, and impurities from surfaces or objects. Cleaning works by physically removing soils from surfaces. This process does not necessarily kill germs, but by removing them, it can lower their numbers and the risk of spreading infection. It has no specific scientific measurement in terms of efficacy. (visual judgement)</p>	<p>Lowers the number of germs on surfaces or objects to a safe level, as judged by public health standards or requirements and is required for all food contact surfaces. This process works by lowering the risk of spreading infection through a process that typically is based on the surface already being “clean” and then treated with a Health Canada registered Sanitizer for a specific period of contact time. While sanitizers can kill the majority of certain types of bacteria, sanitization products and techniques alone cannot eliminate all viruses (reduction of risk and food-safe result)</p>	<p>Kills germs on surfaces or objects. Disinfecting works by using chemicals to kill germs on surfaces or objects and require different chemical agents as defined by Health Canada applied to a clean surface for a specific period of contact time. This process does not necessarily clean dirty surfaces or remove germs, but by killing germs on a surface after cleaning, it can further lower the risk of spreading infection. (KILLS pathogens)</p>