

# SANITIZING A KNIFE

Cleaning and sanitizing have different purposes, yet both are crucial.

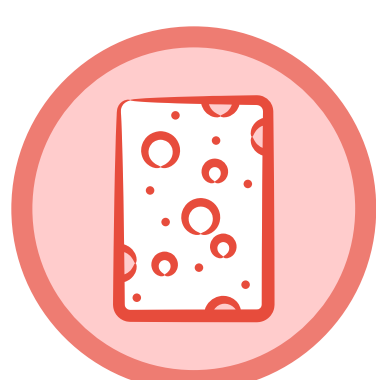
## WHY SHOULD YOU SANITIZE A KNIFE REGULARLY?



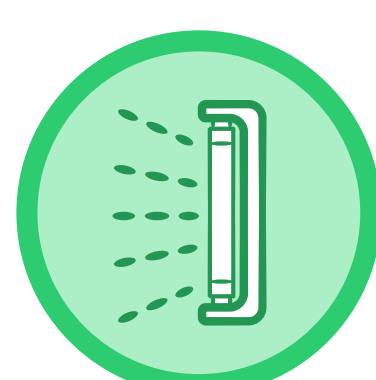
The cleaning process only remove visible contaminants.

The sanitizing process is needed **to eliminate invisible germs and ensuring food safety.**

## WHAT IS THE DIFFERENCE BETWEEN CLEANING AND SANITIZING?



**CLEANING**



**SANITIZING**

<b>Purpose</b>	To remove most food particles, dirt, and visible contaminants from the surface of objects.	To reduce the number of germs on objects and surfaces to levels that are considered safe.
<b>Process</b>	Rubbing with soap, washing, then rinsing.	Using chemical solutions, heat, or UV light.
<b>When</b>	Before sanitizing process	After cleaning with soap

## WHEN SHOULD YOU SANITIZE A KNIFE?



Sanitizing can be done **after the knife has been cleaned.**



After **handling food for allergic people**

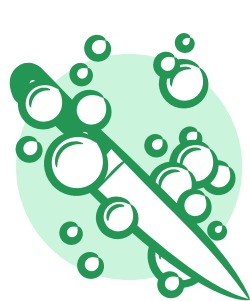


After **handling high-risk foods**



Using the knife **after being stored for a long time**

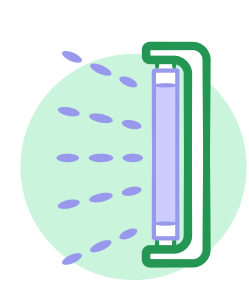
## WHAT METHODS ARE AVAILABLE FOR SANITIZING?



**Soaking in boiling water** (min. 1 minute)

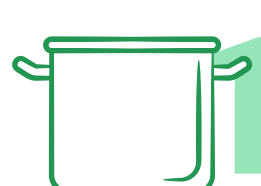


Rubbing **chemical disinfectant**



**UV-C light exposure**

## HOW TO SANITIZE YOUR KNIFE AT HOME?



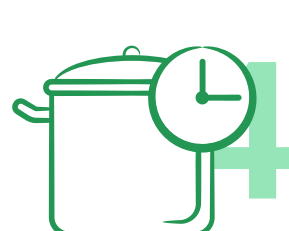
**Prepare a cooking pot** large enough to fit your knife into.



**Use low heat**, turn the heat as low as possible.



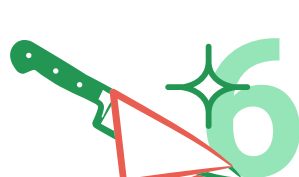
Put the knife inside the pot and **soak it with water.**



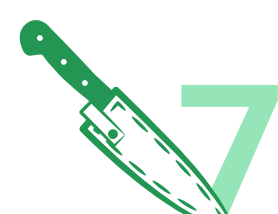
Cover the pot and **let the water boil for a few minutes.**



Remove the knife from the pot. **Let the knife cool for a few minutes.**



**Dry the knife** with a paper towel.



**Store the knife** properly.