

# Tips to Safely Clean with Reusable Towels

Using a bucket and rag is a common way to clean and sanitize foodservice surfaces. But improper use can allow pathogenic bacteria to survive or grow. Here are ways to avoid common cleaning issues and prevent outbreaks.

## Towels



Wash and clean towels thoroughly



Remove food waste before sanitizing



Switch after contact with raw animal protein, oil, or grease

## Sanitizer



Choose one that kills all foodborne pathogens quickly



Monitor concentration throughout day



Limit time towels sit in bucket and avoid excess food debris



Following these simple tips maximizes the cleaning ability of towels and sanitizer concentration.



*Your Source for Food Safety Information*

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