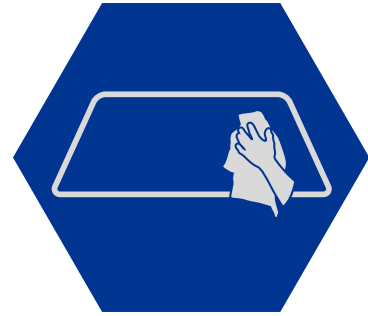


# UNDERSTANDING

## CLEANING, SANITIZING, & DISINFECTING

### CLEANING

Removes visible debris and dirt from surfaces



### SANITIZING

Reduces the number of germs and bacteria



### DISINFECTING

Kills pathogens and bacteria, stopping the spread of viruses



## POTENTIAL FOOD-CONTACT SURFACES

Foodservice

Dining Tables

Education

Student Desks

Healthcare

Patient Overbed  
Tables

MISC

Food Prep Tables  
& Conveyors

*If disinfectants are used, refer to the product label for proper handling, as food-contact surfaces may require a rinse step.*

