

7 Common Mistakes with Reusable Towels

Improper Use Can Allow Pathogenic Bacteria to Survive or Grow

The most common methods used to clean and sanitize surfaces in foodservice establishments center around the bucket and rag. But did you know that unless properly maintained, any of the practices below has the potential to cause an outbreak?



Not Keeping Towels Clean

As towels gather food debris, oil, and grease, their ability to clean and sanitize decreases – making it easier to spread germs between surfaces.



Ineffective Sanitizer

Choosing a sanitizer that's not effective against all types of foodborne pathogens can help germs spread, no matter how effective your cleaning program is.



Using the Same Towel on Different Surfaces

Towels used to clean raw animal protein become contaminated and can spread germs if reused.



Not Monitoring Concentration

The concentration of the sanitizing solution changes throughout the day, making it less effective as time goes on.



Allowing Food Debris to Build Up

If surfaces aren't wiped down prior to sanitizing, the rag can collect food debris, altering concentration of the sanitizing solution.



Not Keeping the Sanitizer ... Sanitary

Allowing food debris to collect in the bucket reduces the concentration of the solution, compromising its effectiveness.



Towels Absorb the Sanitizer

Towels stored in the bucket can absorb the sanitizer – sometimes referred to as quat-binding in quat-based solutions – reducing its effectiveness.



Your Source for Food Safety Information