

# 3 WAYS

## TO DEMYSTIFY ANTIMICROBIAL PESTICIDE USE IN FOOD PRODUCTION

Use these tips to help utilize sanitizers and disinfectants within your operation.

Find out more at

[foodsafety.wsu.edu](http://foodsafety.wsu.edu)

Disinfect, sanitize- it's all the same, right?

No!

**Sanitizer**-reduces bacteria, but does not eliminate all bacteria present.

**Disinfectant** - destroys or inactivates bacteria, fungi, and viruses.

1



3

2

The label is the law!

Make sure to follow all aspects of the label. Pay attention to details like:

- Food contact or non-food contact surface
- Concentration
- Contact time
- Potable water rinse required?

**EPA all the way.**

All antimicrobial pesticide products must have an EPA registration number. The label of that product must be adhered to based upon the desired level of microbial control, for sanitization or disinfection.