



**Additional  
Information**

# How to Mix an Approved Sanitizing Solution

Sanitizing reduces the number of microorganisms on surfaces to levels considered safe. Chemicals can sanitize dishes and other food contact surfaces such as cutting boards, knives, cooking utensils, and counter tops.

## Things you need to mix a chlorine sanitizer solution using bleach:

1. Ordinary household bleach. Do **NOT** use bleach with fibre guard or fresh scent.
2. Teaspoon or tablespoon
3. Spray bottle or bucket labelled **Sanitizer**

Mix according to directions provided below. If you do not use household bleach, commercial chlorine solutions, quaternary ammonia solutions or iodine solutions may be used at solution strength listed below. Always follow the manufacturer's instructions.

Sanitizer	How to Mix	Solution Strength
Chlorine Solution using household bleach	<ul style="list-style-type: none"><li>• Mix ½ to one teaspoon (2 to 5 mL) bleach into 1 litre water</li><li>• Mix one to two tablespoons (½ - 1 ounce) bleach into 1 gallon water</li></ul>	100—200 ppm (200 ppm may be used for sanitizing surfaces in-place)
Commercial Chlorine Solution	Follow manufacturer's instructions	
Quaternary Ammonia Solution (QUATS)	Follow manufacturer's instructions	200 ppm
Iodine Solution	Follow manufacturer's instructions	Between 12.5ppm - 25 ppm

## Tips to Remember:

- **Do not mix bleach with soap.**
- Use test strips to check the strength of the sanitizing solution.
- Replace sanitizing solution when solution strength is less than the required strength. Solution strength will weaken over time.

Contact us at 1-833-476-4743 or [submit a request online](#) at [ahs.ca/eph](https://ahs.ca/eph).

PUB-0380-201806

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# Guidelines for the Use of Wiping Cloths

1. All food surfaces must be cleaned and sanitized before and after use.
2. Wiping cloths shall be single use disposable or of some material that can be easily rinsed in water and sanitized in an approved manner.
3. Wiping cloths shall be used for food surface wiping purposes ONLY and stored in a sanitizing solution.
4. The sanitizing solution shall be a commercial sanitizing product (used as directed) or 5% household bleach.
5. Approved sanitizing solutions are as follows:
  - **Chlorine (bleach):** A solution of not less than 100 - 200 ppm (part per million) chlorine is required. To obtain this concentration, when using 5% household bleach, the approximate dilutions are as follows:
    - a) 1/2 ounce per gallon of water, or
    - b) 1/2 teaspoon per litre of water, or
    - c) 2 ml. per litre of water
  - **Quats:** A quaternary ammonium compound (quats) having a strength of at least 200 ppm is required.
  - **Iodine:** An iodine solution containing at least 25 ppm available iodine is required.
6. The container for keeping the sanitizing solution and cloths shall be of a distinct color that is labelled and has a minimum capacity of one gallon.
7. The sanitizing solution shall be changed as often as necessary to maintain the recommended concentration residual for your sanitizer.
8. Chemical test papers are required to measure the concentration of the sanitizing solution.

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PUB-0771-201302

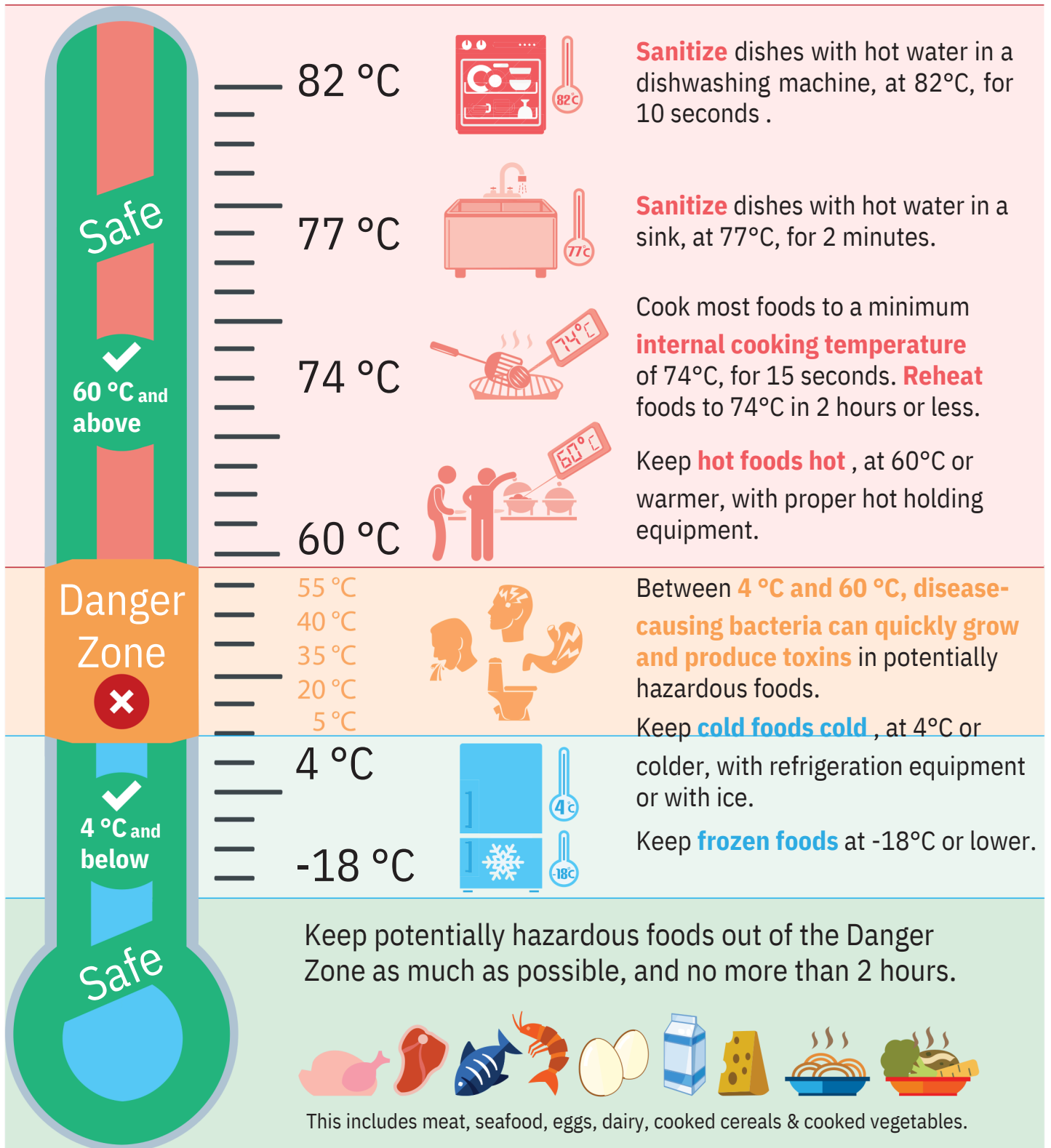
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# Important Temperatures for Safe Food Handling



## Caterers

- The following caterers have put their business information forward for your consideration.
  - Claresholm Lions Club (100 servings or more)  
David (403)863-8892  
claresholmlions@gmail.com
  - MA Catering Company Ltd.  
Mike (403)849-7529 or Angela (403)715-6079  
macateringco@gmail.com
  - Mary's Catering  
maryholgate1@gmail.com
  - Prairie Stone Catering  
praiestonecatering@gmail.com
  - Sky & Table Events (Lethbridge)  
[info@skyandtable.ca](mailto:info@skyandtable.ca)  
Phone: 403-320-7702

## Entertainment

- The following entertainers have put their business information forward for your consideration.
  - Desperado Sound (DJ) 403-625-1033
  -

## Bartending Services

- The following bartending services have put their business information forward for your consideration.
  -





# Coffee Maker (Main Hall)

- Turn on switch on the cupboard below the coffee maker.
- Insert a round bottom coffee filter into the funnel.
- Add 3/4 cup of fresh ground coffee into the filter and level the bed of grounds by gently shaking.
- Slide the funnel into the funnel rails until it stops.
- Place an empty 2.2L carafe under the funnel, having removed the spout.
- Verify that the "ENABLE BREW ON/OFF" indicator is on. When starting the coffee maker for the first time, the temperature will rise to 200 degrees before you can start to make a carafe of coffee.
- Press and release the "BREW" switch. The display will read "NOW BREWING" and show the time remaining in the brew cycle.
- After the coffee finishes dripping from the funnel tip, remove the carafe, add the spout back into the carafe, closing the lid. Carefully remove the brew funnel and discard the grounds and filter in the garbage.

