



# Guide for Use of Wiping Cloths in Food Facilities

Wiping cloths are commonly used in kitchens but they can be a source of contamination if used improperly.

## TYPES OF WIPING CLOTHS

- ✓ Cotton, microfiber, premoistened towelette, food service wipe, paper towel used to wipe sprayed on sanitizer solution

PAPER TOWELS



CLOTH



## APPROVED USES

- ✓ **WET:** Stored in approved sanitizer solution at proper concentration and used to wipe down food contact surfaces.  
**Note:** Can be used repeatedly if stored in the solution and not heavily soiled.
- ✓ **DRY:** Polishing already dried glassware and utensils, brushing away dry food particles, handling hot pans, and wiping customer tables or seats.  
**Note:** Can only be used once until laundered.

## COMMON MISUSES

- ✗ Leaving wiping cloth out on the counter for long periods of time
- ✗ Not storing the wiping cloth in a sanitizer solution between uses
- ✗ Not changing out wiping cloth and solution when either is excessively dirty or soiled
- ✗ Not allowing enough contact time after spraying a sanitizer solution and before wiping the surface with a paper towel
- ✗ Not allowing enough time for sanitizer from a wiping cloth to air dry on a food contact surface before using it
- ✗ Using a wiping cloth on surfaces where raw animal foods are prepared for any other purpose
- ✗ Carrying a wiping cloth in pockets or apron
- ✗ Rinsing wiping cloth in water
- ✗ Using wiping cloth to wipe hands
- ✗ Using a dry wiping cloth when a wet wiping cloth should be used