

Common Disinfectants that can be used by Food Businesses

	TYPE	USE	FREQUENCY
1	Chlorine	1. Perishable products 2. Food contact surfaces	1. Always for food to be consumed raw 2. After use
2	Quaternary Methyl Butyric Acid (QMBA)	Food Contact Surfaces	After use
3	70% alcohol based	1. Hand Sanitisation 2. Common touch points and food contact surface	1. As and when required 2. Frequent or after each use

Note

- Use chemicals as per the direction provided by the manufacturers.
- There are more chemical based disinfectants available; this is just a suggestive list.

To know more, visit



https://fssai.gov.in/upload/uploadfiles/files/Guidance_Note_COVID_15_04_2020.pdf

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