

How Do You Disinfect Kitchen Surfaces with Chlorine Dioxide?

To disinfect kitchen surfaces with chlorine dioxide, activate 10 drops of Part A (Sodium Chlorite) + 10 drops of Part B (Activator) in a dry container, wait 30 seconds, and add 1 quart (32 oz) of water in a spray bottle. Spray on countertops, cutting boards, or tools, let sit for at least 1 minute, then wipe with a clean cloth.

Step-by-Step Guide

1. Mix the solution

- Add 10 drops Part A + 10 drops Part B into a clean container.
- Wait 30 seconds until the amber yellow color appears.

2. Transfer to spray bottle

- Pour the activated solution into 1 quart (32 oz) of clean water.
- Seal and shake gently.

3. Spray your surfaces

- Apply directly on kitchen counters, cutting boards, or utensils.
- Make sure the surface is fully covered.

4. Let it sit

- Allow at least 1 minute contact time for full disinfection.
- For high-touch areas, give it a little longer before wiping.

5. Wipe clean

- Use a fresh cloth or paper towel to wipe the surface.
 - Safe for food-contact areas when properly rinsed afterward.
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Why It Works

Kitchen counters and tools often harbor germs, bacteria, and food residue. Chlorine dioxide is a powerful but selective oxidizer that penetrates and neutralizes these microbes without harsh residues.

This is the same process used in professional sanitation, and it's the same science behind 1NESS® Water Purification Drops, giving you peace of mind that your kitchen is not just clean, but disinfected to high standards.

Related Question

Tired of hidden buildup in sinks or drains?

Read next: [How Do You Remove Biofilm or Buildup with Chlorine Dioxide?](#)