

Proper Cleaning and Sanitizing

Steps to properly clean and sanitize:

1. Scrape or remove food bits from the surface.
2. Wash the surface.
3. Rinse the surface.
4. Sanitize the surface.
5. Allow the surface to air dry.

When to properly clean and sanitize. All food-contact surfaces need to be cleaned and sanitized at these times:

- After they are used.
- Before working with a different type of food. Example: Between prepping raw chicken and cutting lettuce.
- After handling different raw TCS fruits and vegetables. Example: Cutting melons then cutting leafy greens.
- Any time there is an interruption during a task and the items being used may have been contaminated.
- After four hours if items are in constant use.

Cleaning and Sanitizing Stationary Equipment:

- Unplug the equipment.
- Take removable parts off. Wash, rinse, and sanitize by hand. If able and allowed, run through a dish machine.
- Scrape and remove food bits from the equipment surface.
- Wash the equipment surfaces.
- Rinse the equipment surfaces with clean water.
- Sanitize the equipment surfaces. Make sure the sanitizer comes into contact with each surface.
- Allow all surfaces to air dry before putting the unit back together.

Preparing a Three-Compartment Sink:

- Clean and sanitize each sink and the drain boards.
- Fill the first sink with detergent and water at least 110°F (43°C).
- Fill the second sink with clean water.
- Fill the third sink with water and sanitizer to the correct concentration.
- Provide a clock with a second hand to let food handlers know how long items have been in the sanitizer.

Cleaning and Sanitizing in a Three-Compartment Sink:

1. Scrape items before washing them. If necessary, items can be rinsed or soaked.
2. Wash items in the first sink. Change water and detergent when suds are gone, or when the water is dirty.
3. Rinse items in the second sink. Make sure to remove all traces of food and detergent from the item being rinsed. Change the rinse water when it becomes dirty or full of soap suds.
4. Sanitize items in the third sink. Change when the water temperature or sanitizer concentration falls below requirements. NEVER rinse items after sanitizing them. This could recontaminate the surface.
5. Air dry items on a clean and sanitized surface. Place items upside down so they will drain. NEVER use a towel to dry items. This could contaminate them.

Machine Dishwashing:

- Dishwashing machines sanitize by using either hot water or a chemical sanitizing solution.
 - High Temperature Machines - The temperature of the final sanitizing rinse must be at least 180° (82°C). Or 165 for stationary rack, single-temperature machines.
- Chemical-Sanitizing Machines - They sanitize at much lower temperatures. Follow the dishwasher manufacturer's guidelines.
- The dishwasher must have a built-in thermometer that checks water temperature at the manifold. This is where the water sprays into the tank.

Guidelines for different types of sanitizers:

1. Chlorine.
 - a. Water temperature between 75-100°F, temperature depends on water pH.
 - b. Concentration between 50-99 PPM.
 - c. Sanitizer contact time 7 Seconds.
2. Iodine.
 - a. Water temperature of 68°F.
 - b. Concentration between 12.5-25 ppm.
 - c. Sanitizer contact time 30 seconds.
3. Quats.
 - a. Water temperature of 75°F.
 - b. Concentration level - follow manufacturer's recommendations.
 - c. Sanitizer contact time 30 seconds.

Store clean and sanitized Tableware and equipment six inches off the floor.

Clean and sanitize drawers and shelves before items are stored.

Store glasses and cups upside down on a clean and sanitized shelf or rack.