

Food Safety Overview

CLEANING & SANITIZING

Cleaning and Sanitizing of Dishes, Utensils, and Kitchen Ware

Manual

- Clean sink, sanitize if needed
- Proper cleaning and sanitizing procedure:
 - Scrape off any excess food on item and remove date mark stickers
 - Wash thoroughly with dish soap
 - Rinse with clear water
 - Sanitize in approved sanitizer
 - Use test strips to check for proper concentration
 - Allow to air dry before putting away (do NOT cloth dry)

Mechanical

- Clean warewashing unit, sanitize if needed
- Proper cleaning and sanitizing procedure:
 - Scrape off any excess food on item and remove date mark stickers
 - Wash with detergent (dish soap)
 - water temperature of 150°F for hot water sanitizer methods
 - water temperature of 120°F for chemical sanitizer methods
 - Rinse with clear water
 - Sanitize
 - Water temperature 180°F for hot water sanitizer methods
 - Water temperature 120°F for chemical sanitizer methods (Use test strips to check for proper concentration)
 - Allow to air dry before putting away (do NOT cloth dry)



Food Safety Overview

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Cleaning and Sanitizing of Food-Contact Surfaces

- Clean and sanitize food-contact surfaces
- Use proper sanitizer concentrations (do NOT add soap)
 - 50-100 ppm for chlorine (bleach)
 - 200 ppm for quaternary ammonia compounds
- Use test strips to check for proper sanitizer concentration
- Properly label working containers of chemicals (e.g., spray bottles) and store away from food products
- Reusable wiping cloths should be kept in a sanitizing solution
- Sanitizing solutions with wiping rags should be changed at least every 4 hours

Other Cleaning Issues

- Mop water should be disposed of in toilets or utility (mop) sinks only
- Lids on dumpsters should remain closed, garbage should be removed regularly, and containers and garbage area maintained clean
- Outer openings (doors and windows) should have screens, be kept closed, or provide another means to prevent the entry of pests

Equipment Needed in Food Service Facilities

- Sanitizer and appropriate test strips to check concentration
- Probe-style thermometer to check food temperatures
- Thermometers in each cold-holding unit



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