2.5 Cleaning and Sanitizing Notetaker

Name _____ Culinary Arts 1

Use the presentation and pages 135-145 to complete the following:

CLEAN VS SANITIZED	CI	LEA	N	VS	SA	NI	TIZ	'EC)
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Using the clip, explain the difference between clean and sanitized:

Participance and other from a sanitzing: Reduces on a surface to levels tial Skills the surface air food-handlers start working with a different food-handlers are during a task and items may have been After from the cloths or towels meant for cleaning Store cloths for general cleaning in a sepa from other cleaning towels Form other cleaning tow	- D-			£	
tial Skills the surface air to Clean & Sanitize food contact surfaces are used food-handlers start working with a different Any time food-handlers are during a task and items may have been After fittems are in constant use s Never use cloths or towels meant for cleaning Store cloths for general cleaning in a between uses Keep towels that come in contact with separates From other cleaning towels ers: Chemicals used to remove food, rust, rust, and other deposits • General purpose or heavy duty • Dissolve grease that has been (oven doors/range hoods) • Acid cleaners used on mineral deposits and dirt that (ex. Scaling from hard water); applied very carefully		noves	and other _	from a	
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food contact surfaces are used food-handlers start working with a different	to Clean &	Sanitize			
			surfaces are u	ised	
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After	Any time fo	od-handlers a	re	during a task and	d items may have been
Never use cloths or towels meant for cleaning					
General purpose or heavy duty Dissolve grease that has been	Never use of Store cloth	s for general cl	eaning in a		between uses
General purpose or heavy duty Dissolve grease that has been	Never use of Store cloth: Keep towel	s for general cl s that come in	eaning in a contact with _		between uses
Dissolve grease that has been (oven doors/range hoods) Acid cleaners used on mineral deposits and dirt that (ex. Scaling from hard water); applied very carefully	Never use of Store cloth: Keep towel from other	s for general cl s that come in cleaning towe als used to rem	eaning in a contact with _ ls nove food,		between uses sepa
Dissolve grease that has been	Never use of Store cloth: Keep towel from other ers: Chemical	s for general cl s that come in cleaning towe als used to rem	eaning in a contact with _ ls nove food,	, rust,	between uses sepa
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Soak in	((°F) for		
Chemical S	anitizing			
Chlorin	е			
Iodine				
	nary ammonium compound			
FOLLO\	N		 .	
		must be correct o	r it won't work	
At-Home S	anitizing Solution			
	solution:			
	bleach per	of warm w	ater	
tors that I	nfluence Effectiveness of	Sanitizers		
	The amount of time a sanit	 izer must be in contact wit	h the surface being sanitized	
	Must be the correct temp	 for water or sanitizer to eff	fectively	without
_	harming			without
				_
	The level of	of a chemical a	nd water solution	
			na water solution	
NSF IntUnderv	neet certain standards ernational: Develops and publishes vriters Laboratories (UL)		that meet NSF and other pu	
_) standards, n	needed for restaurant
	and foodservice use			iceaea for restaurant
-	rtment Sinks			
Remov	e from dishes			
Wash i	n water (°F) ar	nddetergent		
	· · · · · · · · · · · · · · · · · · ·			
		ala atau arat arat arat ar	Contract to	
0	There must be space on ea	ch side of the sink to allow	for the and	step
washers				
•		frequently thro	oughout the day	
Follow	manufacturer's directions		- '	
• <u></u> _		before washing		
•				
 Load so 	water will			
•	dirty item	S		

Develop a Cleaning Program
Create a
should be cleaned
 should clean it
 it should be clean
 it should be cleaned
 employees to follow it
that it works
Controlling Pests
Program (IPM)
 pest infestations from happening 3 Basic Rules
to the operation
 Deny pests Work with a operator to get rid of pests that do
enter the operation
enter the operation
 all windows/vents Keep all exteriors Cover floor drains with
 Use to fill holes or sheet metal to
 Use to fill holes or sheet metal to
Pay attention to cleaning
 Throw garbage
Keep containers
spills immediately
• When possible, use dehumidifiers to keep at% or lower (prevent
from hatching)
 Keep food and supplies at least
 Use for products in storage
Ctill Duahlama?
Still Problems? Contact a PCO (
 Contact a PCO () Have access to the most and methods for eliminating pests
- have access to the mostand methods for eliminating pests
Assessments:

Assessments:

Part 1: What Would You Do? (Group)

You manage the foodservice operations for a large nursing home. How do you prevent pests from entering the facility? Develop an action plan within your group using specific criteria and terminology from this chapter and specifically this section.

Part 2: Case Study (Individually and then share with your group)

Read the case study starting on page 71 of the chapter. Answer the questions on page 148. Record your answers and compare with your group.