

2.5 Cleaning and Sanitizing Notetaker

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

CLEAN VS SANITIZED

Using the clip, explain the difference between clean and sanitized:

How to Clean Effectively

- Cleaning:
 - Removes _____ and other _____ from a _____
- Sanitizing:
 - Reduces _____ on a surface to _____ levels

Essential Skills

- _____ the surface
- _____ the surface
- _____ the surface
- Let the surface air _____

When 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 _____, if items are in constant use

Towels

- Never use cloths or towels meant for cleaning _____
- Store cloths for general cleaning in a _____ between uses
- Keep towels that come in contact with _____ separate from other cleaning towels

Cleaners: Chemicals used to remove food, _____, rust, _____, _____, and other deposits

1. _____
 - General purpose or heavy duty
2. _____
 - Dissolve grease that has been _____ (oven doors/range hoods)
3. _____
 - Acid cleaners used on mineral deposits and dirt that _____ (ex. Scaling from hard water); applied very carefully
4. _____
 - _____ agent to remove baking-on foods in pots/pans

Sanitizing

3 Methods

1. _____
2. _____
3. _____

Heat Sanitizing

- Soak in _____ (_____ °F) for _____

Chemical Sanitizing

- Chlorine
- Iodine
- Quaternary ammonium compounds (_____)
- FOLLOW _____
 - _____ must be correct or it won't work

At-Home Sanitizing Solution

- Bleach solution:
 - _____ bleach per _____ of warm water

Factors that Influence Effectiveness of Sanitizers

- _____
 - The amount of time a sanitizer must be in contact with the surface being sanitized
- _____
 - Must be the correct temp. for water or sanitizer to effectively _____ without harming _____
- _____
 - The level of _____ of a chemical and water solution

Equipment

- Must meet certain standards
- NSF International:
 - Develops and publishes _____
- Underwriters Laboratories (UL)
 - Provides _____ that meet NSF and other public health-related standards
 - Also certifies EPH (_____) standards, needed for restaurant and foodservice use

Three-Compartment Sinks

- Remove _____ from dishes
- Wash in _____ water (_____ °F) and _____ detergent
- _____
- _____
- _____
 - There must be space on each side of the sink to allow for the _____ and _____ step

Dishwashers

- _____ frequently throughout the day
- Follow manufacturer's directions
- _____ before washing
- _____ the dish racks
- Load so water will _____
- _____ dirty items

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
- Deny pests _____ to the operation
 - Deny pests _____
 - Work with a _____ operator to get rid of pests that do enter the operation

Tips to Control Pests

- _____ before they enter the operation
- _____ all windows/vents
- Keep all exteriors _____
- Cover floor drains with _____
- _____ in floors and walls
- 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

Still Problems?

- Contact a PCO (_____)
 - Have access to the most _____ and _____ methods for eliminating pests

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.