

CLEANING AND SANITIZING

- Difference between cleaning and sanitizing
- Proper procedure for cleaning and sanitizing
- Identify factors affecting the effectiveness of sanitizers
- Identify elements of a master cleaning schedule
- List organizations that certify equipment meets sanitation standards
- Identify proper procedures for managing pests



What's the difference???


CLEAN
VS
SANITIZED

ProStart Clip






How to Clean Effectively

- Cleaning:
 - Removes food and other dirt from a surface
 - Sanitizing:
 - Reduces pathogens on a surface to safe levels
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Essential Skills

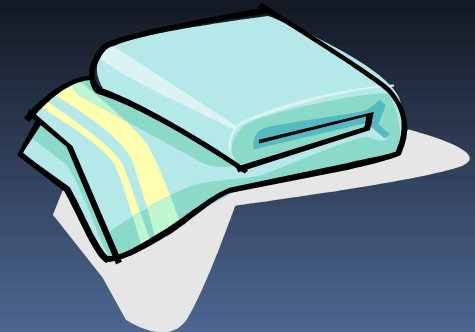
- Clean the surface
 - Rinse the surface
 - Sanitize the surface
 - Let the surface air dry
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When to Clean & Sanitize

- After food contact surfaces are used
- Before food-handlers start working with a different type of food
- Any time food-handlers are interrupted during a task and items may have been contaminated
- After 4 hours, if items are in constant use

Towels

- Never use cloths or towels meant for cleaning food spills
- Store cloths for general cleaning in a sanitizer solution between uses
- Keep towels that come in contact with raw meat, seafood, or poultry separate from other cleaning towels





Cleaners: Chemicals used to remove food, dirt, rust, stains, minerals, and other deposits

1. Detergents

- General purpose or heavy duty

2. Degreasers

- Dissolve grease that has been burnt on (oven doors/range hoods)

3. Delimers


- Acid cleaners used on mineral deposits and dirt that cleaners won't remove (ex. Scaling from hard water); applied very carefully

4. Abrasive cleaners

- Scouring agent to remove baking-on foods in pots/pans

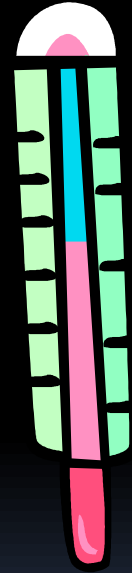


Sanitizing

- Heat
 - Chemical
 - Combination
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Heat Sanitizing

- Soak in hot water (171°F) for 30 seconds



Chemical Sanitizing

- Chlorine
 - Iodine
 - Quaternary ammonium compounds (QUATS)
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- **FOLLOW MANUFACTURER'S DIRECTIONS!**
 - Concentration must be correct or it won't work




At-Home Sanitizing Solution

- Bleach solution:
 - 1 T bleach per gallon of warm water





Factors that Influence Effectiveness of Sanitizers

- Contact Time
 - The amount of time a sanitizer must be in contact with the surface being sanitized
 - Temperature
 - Must be the correct temp. for water or sanitizer to effectively kill pathogens without harming employees or customers
 - Concentration
 - The level of dilution of a chemical and water solution
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Equipment



- Must meet certain standards

- NSF International:
 - Develops and publishes standards for sanitary equipment design

- Underwriters Laboratories (UL)
 - Provides listings of equipment that meet NSF and other public health-related standards
 - Also certifies EPH (Environmental and Public Health) standards, needed for restaurant and foodservice use

Three-Compartment Sinks

- Remove food from dishes
- Wash in hot water (110°F) and dish detergent
- Rinse
- Sanitize
- Air Dry
 - There must be space on each side of the sink to allow for the first and last step





Dishwashers

- Clean and maintain frequently throughout the day
- Follow manufacturer's directions
- Scrape or soak before washing
- Never overload the dish racks
- Load so water will spray all surfaces
- Rewash dirty items

Develop a Cleaning Program

- Create a MASTER CLEANING SCHEDULE
 - What should be cleaned
 - Who should clean it
 - When it should be clean
 - How it should be cleaned
- Train employees to follow it
- Monitor that it works!
- [Master Cleaning Schedule Example](#)



Controlling Pests



- [YouTube - KFC/Taco Bell Rat Infestation](#)
- Integrated Pest Management Program (IPM)
 - Prevent, control, or eliminate pest infestations from happening
- 3 Basic Rules
 1. Deny pests access to the operation
 2. Deny pest food, water, and a hiding or nesting place
 3. Work with a licensed pest controller operator to get rid of pests that do enter the operation

Tips to Control Pests



- Check deliveries before they enter the operation
- Screen all windows/vents
- Keep all exteriors closed tightly
- Cover floor drains with hinged grates
- Seal all cracks in floors and walls
- Use concrete to fill holes or sheet metal to cover openings around pipes

Pay attention to cleaning!

- Throw garbage out quickly
- Keep garbage containers clean and in good condition
- Clean up spills immediately
- When possible, use dehumidifiers to keep humidity at 50% or lower (prevent roach eggs from hatching)
- Keep food and supplies at least 6" off the floor
- Store all food right away
- Use FIFO for products in storage



Still Problems?

- Contact a PCO (Pest Control Operator)
 - Have access to the most current and safe methods for eliminating pests



Practice

- 1 qt bucket . . .
 - How much bleach should be added to 1 qt of warm water?
 - $\frac{1}{4}$ T
 - We don't have a $\frac{1}{4}$ T!
 - How many teaspoons?

$\frac{3}{4}$ t

What Would You Do?

- 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

