







## **Specific Objectives**

- Identify 2 reasons WHY it is important to clean and sanitize food contact surfaces
- Describe 2 types of sanitizing approaches
- Give 2 examples managing staff job assignments to avoid recontamination of clean and sanitized equipment

## Federal Food Code

- Provides Models For States And Jurisdictions
- Revised Every 4 Years
- 2013 Food Code
- 2017 Food Code Expected

### **Food Code**

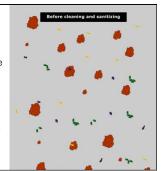
U.S. Public Health Service

2013

U.S. DEPARTMENT OF BEALTH AND BUMAN SERVICES
Public Health Service + Fund and Brug Administration
College Fack, MD -28748

### **Definitions**

- **Cleaning:** the removal of food or soil from the surface to which it clings.
- Sanitizing: a reduction of the microbial population on equipment, utensils or work surfaces







## **Why Clean and Sanitize?**

- · Public health higher standard than home
- · Food particles can harbor in surfaces with scratches, cuts and grooves



- · Bacteria can form biofilms
- Proper cleaning helps remove this layer
- · Allergen concerns
- Pest control

## **Cleaning: What/How**

#### Water (to wash and rinse)

- Loosens food and other items from surfaces
   Carries soap/detergent to remove these particles
- Warmer temps

### Soap or Detergent

- · Loosens particles from surface
- Reduces microbial loads
   Less effective with dirty water

### **Energy or Elbow grease**

- Mechanical or manualLoosens food particles and breaks up biofilms



## **Heat Sanitizing**

### **Machine With Booster Heater:**

- Stationary Rack: 165°F or Single Rack: 180°F
- · Record gauge temperatures
- Verify with test stripes (will turn black) each meal





# **Chemical Sanitizing**

- Verify Test Strip Each Meal (not all the same)
- Proper Concentrations Important (not all the same)
  - Quaternary Ammonium or
     "Quats" (formula/manufacturer)
  - Chlorine (50 100 ppm)
  - Iodine (12.5 25 ppm)















## Cleaning & Sanitizing **Tools/Supplies**

#### **Cleaning and Sanitizing Agents**

- · Detergents, soap, degreasers
- Sanitizers approved types

### **Equipment**

- Three compartment sinkDish machines



## **Cleaning & Sanitizing Tools/Supplies (Cont.)**

## Brushes and Cloths Dedicated

- Disposable cloths are ok
- Keep stored in bucket
- Change as needed

- Dedicated for cleaning and for sanitizing
  Change water as needed

### **Containers**

### **Time To Clean And Sanitize**

- · Regularly Scheduled
- Part of Operational Culture
- Drop Everything And Clean
- Four-Hour Switch Outs/Resets



		Top Three Barriers to Safe Food Handling	Mean ± SD
	104	The work pace	3.60 ± 1.46
		Can't find supplies at work	3.49 ± 1.40
		Lack of time	3.26 ± 1.38
26-40 years	204	Don't have enough supplies such as gloves and alcohol wipes	4.18 ± 1.31
		The work pace	
		Don't think I need to follow safe handling practices	4.10 ± 1.51
\$1- 60 years	529	The work pace	4.39 ± 1.20
		Don't think I need to follow safe handling practices	4.37 ± 1.36
		Lack of good habits	4.35 ± 1.29
	266	The work pace	
		Don't think I need to follow safe handling practices	4.43 ± 1.30
		Lack of good habits	













### Recap

- Effective cleaning and sanitizing requires attention to process with correct tools and supplies
- It is important to maintain/enhance a foodservice's reputation
- People make the difference!
- Managers help create the culture



### **Goals Review**

- Understanding the importance of properly cleaning and santizing
- Identify proper procedures and tools.
- Implement Strategies to avoid recontamination of surfaces.



### **Objectives Review**

- Identify 2 reasons WHY it is important to clean and sanitize food contact surfaces
- Describe 2 types of sanitizing approaches
- Give 2 examples managing staff job assignments to avoid recontamination of clean and sanitized equipment





