



Purpose

Learn about effective cleaning and sanitizing techniques and identify strategies to improve practices in your foodservice operation.




Goals for Today

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



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



The image shows the cover of the 'Food Code' book. At the top, it says 'Food Code' in white text on a blue background. Below that, it says 'U.S. Public Health Service' and 'FDA'. The year '2013' is prominently displayed in the center. At the bottom, it says 'U.S. DEPARTMENT OF HEALTH AND HUMAN SERVICES', 'Public Health Service • Food and Drug Administration', and 'College Park, MD 20740'.

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



The image shows a microscopic view of a surface covered with various colored particles (red, orange, green, purple, yellow) representing food or soil. A black box at the top left of the image contains the text 'Before cleaning and sanitizing'.



The image shows a GLO-GERM Bacteria Test kit. On the left, there is a bottle of orange GLO-GERM disinfectant, a blue and red disinfectant dispenser, and a small white bottle. On the right, there are four small images showing the application of the test: two orange gloves, a pile of orange food particles, a white surface with a red stain, and a white surface with green cucumber slices.

GLO-GERM
BACTERIA TEST

WHAT TO CLEAN AND SANITIZE?

ALL SURFACES
That come into direct contact with food:

- Cutting Boards
- Slicers
- Work Tables and Utensils
- Service Equipment
- Tableware



The image shows two blue plastic water bottles being disinfected in a white tray filled with orange disinfectant solution.

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 manual
- Loosens food particles and breaks up biofilms



SANITIZING WHAT & HOW

HEAT SANITIZING

- Machine With Booster Heater

CHEMICAL SANITIZING

- Manually
- Mechanically



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

- Manual/Mechanical
- Water temperature
- Safety Data Sheets
- Fill line or proper preparation (PPE/instructions)
- Label agents



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)



Chlorine Based Sanitizers



Separate Steps

CLEANING
Wash + Rinse

VS.

SANITIZING
On Clean Surfaces



Cleaning & Sanitizing Framework

- Rinse / Scrape / Soak
- Wash
- Rinse
- Sanitize
- Air Dry
- Return To Storage



Handwashing Stations

Dedicated handwashing stations must be conveniently located and are required in:

- Restrooms
- Food Preparation Areas
- Dishwashing Areas



**MAKE IT HAPPEN
RECIPE FOR SUCCESS**

Supplies
Time
People
Knowledge
Attitude

**PROPER CLEANING
AND SANITIZING**



Cleaning & Sanitizing Tools/Supplies

Cleaning and Sanitizing Agents

- Detergents, soap, degreasers
- Sanitizers – approved types

Equipment

- Three compartment sink
- Dish machines



Cleaning & Sanitizing Tools/Supplies (Cont.)

Brushes and Cloths

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

Containers

- Dedicated for cleaning and for sanitizing
- Change water as needed



Time To Clean And Sanitize

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



Age Category	N	Workplace Barriers to Safe Food Handling	Mean ± SD
18-25 years	104	The work pace	3.40 ± 1.46
		Can't find supplies at work	3.40 ± 1.40
26-40 years	204	Lack of time	3.25 ± 1.38
		Don't have enough supplies such as gloves and alcohol wipes	4.18 ± 1.31
		The work pace	4.14 ± 1.26
41-60 years	529	Don't think I need to follow safe handling practices	4.10 ± 1.53
		The work pace	4.39 ± 1.20
Over 60 years	266	Don't think I need to follow safe handling practices	4.37 ± 1.36
		Lack of good habits	4.35 ± 1.29
		The work pace	4.44 ± 1.20
		Don't think I need to follow safe handling practices	4.43 ± 1.30
		Lack of good habits	4.42 ± 1.24



RESEARCH FINDINGS
IOWA STATE UNIVERSITY

PEOPLE POWER

STAFFING

KNOWLEDGE


JOB TASK CONFIGURATION



**GLO-GERM
BACTERIA TEST**

Attitude Adjustments

- Recognition of Contributions
- Motivation
- Team approach
- Answering the **Why** question



DEVELOPED TRAINING

COMPUTER

SMARTPHONE

TABLET



Resource For Staff

- **Plan** to be more efficient
- **Act** on that plan
- Develop a **Routine**
- **Think** about your actions

www.iowafoodsafety.org
www.extension.iastate.edu/foodsafety/doyourpart/

YUCK Photos

Microorganisms from:

Cloth used to "clean" a table top	Table top after using wiping cloth	Clean and sanitized counter

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 sanitizing
- **Identify proper procedures and tools.**
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Objectives Review




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THANK YOU!
QUESTIONS?

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WEDNESDAYS @ 1PM (CT)

NOV 8 – Norovirus: Too Tough To Tame?
Presented By: Jamie Stamey, M.S., RD, LDN, CP-FS

DEC 6 – Food Safety Kitchen Hacks
Presented By: Chef Cyndie Story, Ph.D., RD, CC, SNS

Each are preapproved for 1 hour of Continuing Education Credit by the School Nutrition Association (SNA) and the Certifying Board for Dietary Managers (CBDM)

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