

Sanitizing and Cleaning Procedures

Sanitization is the process of treating food-contact surfaces to reduce the number of bacteria to safe levels without threatening the safety of the consumer

Cleaning is the removal of food, soil and other types of debris from a surface.

Food-contact surfaces are surfaces that encounter human food through touching or draining onto the food surfaces during the normal hours of operation.

Examples of food-contact surfaces can include utensils, microwaves, food preparation tables, and food containers.



Food contact surfaces should be cleaned and sanitized after each use.

Sanitizer Solutions

Three acceptable types of sanitizers used in a food establishment include:

1. Chlorine (Bleach):

- ✚ Concentration of 50 to 100 ppm
- ✚ Most commonly used sanitizer.
- ✚ Effective against all bacteria
- ✚ Inexpensive

*Do not use splashless or scented bleach

2. Quaternary Ammonia (QUAT, QAC):

- ✚ Concentration: 200 to 400 ppm
- ✚ More stable at high temperatures
- ✚ More effective than chlorine
- ✚ Require more time for proper sanitizing
- ✚ More expensive than chlorine

3. Iodine:

- ✚ Concentration: 12.5 to 25 ppm
- ✚ fast-acting and effective against all bacteria
- ✚ Least commonly used sanitizer

Follow manufacturer's instructions for use. Sanitizers with higher concentrations can be toxic to health and destroy equipment. Use proper sanitizer test kits to determine concentration levels.

There are three factors for effective chemical sanitizers:

1. Concentration — use proper amount to avoid chemical poisoning
2. Temperature — sanitizers work best at temperatures between 55°F (13°C) and 120°F (49°C). Check the manufacturer's directions for optimal temperature for each sanitizer used
3. Contact time — provide enough contact time with equipment to sanitize. Chlorine contact time is at least 10 seconds on surfaces and 30 seconds for Quaternary ammonia.

How to Sanitize

All surfaces must be cleaned before being sanitized. Sanitizer solution must be available in every work station for equipment such as meat slicers, counters, food preparation tables, cutting boards and utensils.

1. Buckets/Containers:

- ✚ Easily identifiable (e.g. red buckets)
- ✚ Not used for any other purposes
- ✚ Must be labeled with sanitizer name
- ✚ Store below and away from food and food contact surfaces.
- ✚ Replace solutions when concentration gets too weak

2. Spray Bottles:

- ✚ Properly labeled with sanitizer name
- ✚ Never spray around open food
- ✚ Replace solutions when concentration gets too weak
- ✚ Allow contact time before wiping off.

There are two types of set ups for properly cleaning and sanitizing dishes and utensils. These include:

Three bowl sink

From one side to the other,

First step: first drainboard surface is for scraping off and removing debris from dishes and utensils before washing

Second step: first compartment is for cleaning dishes and washing them with a detergent in at least 110°F water.

Third step: rinse off dishes or utensils in second compartment. Remove all debris and detergent by spraying with or dipping in water

Fourth step: sanitize dishes and utensils in third compartment. Check factory requirements for sanitizers to ensure proper contact time and concentration levels. Use sanitizer test strips to maintain proper concentration levels

Fifth step: air dry all dishes and utensils on the second drainboard. Place dishes upside down to allow proper draining of water.



Dishwasher (chemical sanitizer or heat)

Chemical sanitizing dishwasher:

- ✚ Check sanitizer levels with kits or test strips when it is used to ensure proper level of sanitization.
- ✚ water for washing and rinsing must be at a temperature of at least 120°F



Heat sanitizing dishwasher:

- ✚ The wash cycle water must reach 150°F or higher when being washing dishes or utensils
- ✚ The water must reach 180°F or higher from the dishwasher manifold when rinsing dishes and utensils
- ✚ At the surface of the dishes and utensils, the water temperature must be at 160°F or higher to ensure proper sanitization by heat.

