**T.L.E Reviewer**

**Cleaning and Maintaining Kitchen tools, Equipment, and Premises**

**Kitchen Tools and Equipment:**

* **Primary Cooking Equipment** – Generally used in heating, partially finished, cooked, and defrosting food.
* **Auxiliary Cooking Equipment** – Implements used to perform a specific task providing help or support for principal equipment.

**General Guides in the Cleanliness and Sanitation of the Kitchen:**

* Physical equipment and kitchen layout should conducive to good sanitary practice.
* Dishes, glasses, utensils, tools, and equipment should be throiughly cleaned and properly sanitized.
* Washing Flatware.
* Use of water, bactericide, and detergents.
* Floors, walls, ceilings, counters, tables, and chairs should be cleaned regularly.
* Vermin and rodents should be eliminated from the kitchen premises.
* Disposal of garbage and rubbish should be done daily
* Adequate employee supervision, as well as a program of educating employees on sanitation, should be maintained.

**Procedures in Washing Dishes, Cooking Utensils, Glassware and Flatware:**

* Scraping and removal of leftover food and waste from soiled dishes.
* Prerinsing the dishes in lukewarm or cold water to remove food particles of soil that otherwise may “bake” on during the washing process.
* Washing in clean water at 140 Fahrenheit or higher for 2 minutes.