



chapter 10

Cleaning and Sanitizing

Guidelines for the Effective Use of Sanitizers

Chlorine

Water temperature	$\geq 100^{\circ}\text{F}$ (38°C)	$\geq 75^{\circ}\text{F}$ (24°C)
Water pH	≤ 10	≤ 8
Water hardness	As per manufacturer's recommendations	
Sanitizer concentration range	50–99 ppm	50–99 ppm
Sanitizer contact time	≥ 7 sec	≥ 7 sec

Guidelines for the Effective Use of Sanitizers

	Iodine	Quats
Water temperature	68°F (20°C)	75°F (24°C)
Water pH	≤5 or as per manufacturer's recommendations	As per manufacturer's recommendations
Water hardness	As per manufacturer's recommendations	≤500 ppm or as per manufacturer's recommendations
Sanitizer concentration range	12.5–25 ppm	As per manufacturer's recommendations
Sanitizer contact time	≥30 sec	≥30 sec

How and When to Clean and Sanitize

How to clean and sanitize:



1. Scrape or remove food bits from the surface



2. Wash the surface



3. Rinse the surface



4. Sanitize the surface



5. Allow the surface to air-dry

How and When to Clean and Sanitize

Cleaning and sanitizing stationary equipment:

- Unplug the equipment
- Take the removable parts off the equipment
 - Wash, rinse, and sanitize them by hand or run the parts through a dishwasher if allowed
- Scrape or remove food from the equipment surfaces
- Wash the equipment surfaces



How and When to Clean and Sanitize

Cleaning and sanitizing stationary equipment:

- Rinse the equipment surfaces with clean water
- Sanitize the equipment surfaces
 - Make sure the sanitizer comes in contact with each surface
- Allow all surfaces to air-dry
- Put the unit back together



How and When to Clean and Sanitize

Clean-in-place equipment:

- Equipment holding and dispensing TCS food must be cleaned and sanitized every day unless otherwise indicated by the manufacturer
- Check local regulatory requirements

Monitoring High Temperature Dishwashing Machines

When using high-temperature dishwashing machines, provide staff with tools to check the temperature of the items being sanitized.

Options include:

- Maximum registering thermometers
- Temperature sensitive tape

Manual Dishwashing

Setting up a three-compartment sink:

- Clean and sanitize each sink and drain board
- Fill the first sink with detergent and water at least 110°F (43°C)
- Fill the second sink with clean water
- Fill the third sink with water and sanitizer to the correct concentration
- Provide a clock with a second hand to let food handlers know how long items have been in the sanitizer



Cleaning and Sanitizing in the Operation

Cleaning up after people who get sick:

- Diarrhea and vomit in the operation must be cleaned up correctly
 - It can carry Norovirus, which is highly contagious
- Correct cleanup can prevent food from becoming contaminated and keep others from getting sick
- Check with your local regulatory authority regarding requirements for cleaning up vomit and diarrhea. A written cleanup plan may be required.

Cleaning and Sanitizing in the Operation

Consider the following when developing a plan for cleaning up vomit and diarrhea:

- How you will contain liquid and airborne substances, and remove them from the operation
- How you will clean, sanitize, and disinfect surfaces
- When to throw away food that may have been contaminated
- What equipment is needed to clean up these substances, and how it will be cleaned and disinfected after use
- When a food handler must wear personal protective equipment

Cleaning and Sanitizing in the Operation

Develop a plan for cleaning up vomit and diarrhea:

- How staff will be notified of the correct procedures for containing, cleaning, and disinfecting these substances
- How to segregate contaminated areas from other areas
- When staff must be restricted from working with or around food or excluded from working in the operation
- How sick customers will be quickly removed from the operation
- How the cleaning plan will be implemented

Cleaning and Sanitizing in the Operation

NEVER:

- Dump mop water or other liquid waste into toilets or urinals
- Clean tools in sinks used for
 - Handwashing
 - Food prep
 - Dishwashing

