

Week 3: What to Watch for When Cleaning and Sanitizing

Health inspectors know that food can become unsafe if you don't clean and sanitize food-contact surfaces the right way. During an inspection they will watch to see how you are doing this. Here are a few things you should do whenever you are cleaning and sanitizing in the operation.

Clean and sanitize food contact surfaces the right way.

Simply wiping food-contact surfaces with a wet cloth will not reduce pathogens that may be on them.

Here is how food-contact surfaces should be cleaned and sanitized.

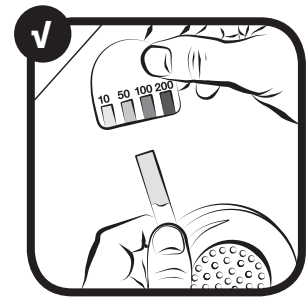
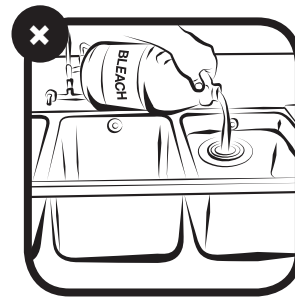
1. Clean the surface with a cloth containing detergent solution.
2. Rinse the surface.
3. Sanitize the surface with a cloth containing sanitizer solution.
4. Allow the surface to air-dry.



Mix sanitizing solutions the right way.

Sanitizers must be mixed with water to the right concentration—the right amount of sanitizer to water.

- Ask your manager how to mix sanitizing solutions in the operation.
- Use a test kit to check the sanitizer's strength.
- Leave items being sanitized in contact with the sanitizer for the right amount of time. Just dipping an item in a sanitizer will not be effective.



Store cloths used for wiping food spills the right way.

- Never store wiping cloths in an apron or uniform pocket. Do not leave wiping cloths on tabletops between uses.
- Store them in a sanitizer solution when they are not being used.



These are just a few of the practices that should be carried out on a regular basis. Talk to your manager for more information on how to keep food safe in the operation.

Week 3 | Activity 1: What did Harry Do Wrong?

Directions: Put an “X” next to each step where Harry made a mistake when cleaning and sanitizing the prep table.



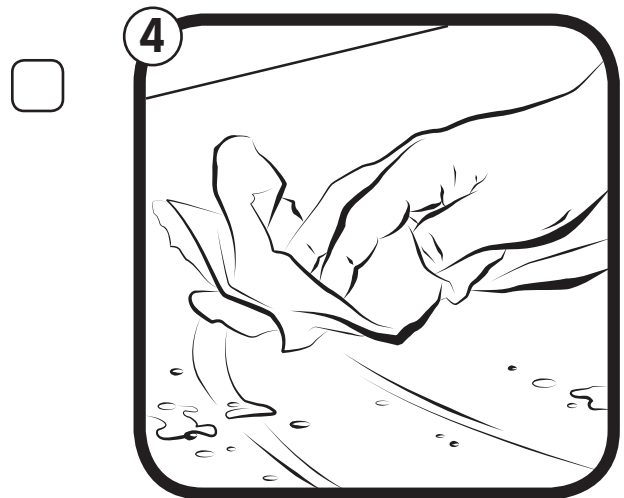
Harry began by cleaning the prep table.



Next, he sanitized it.



Harry rinsed the prep table with water.



Then, he dried the prep table with a dry cloth.

Directions: Place an “X” next to each situation in which the employee did the right thing when it came to cleaning and sanitizing.

- 1. Ben the dishwasher was washing equipment in a three-compartment sink. He scraped the items, scrubbed them with a detergent solution, rinsed them, and then dipped them quickly into the sanitizer solution. Then he placed each item upside down to dry.
- 2. Marty, a bartender, added iodine to water in the sanitizer sink to make a sanitizer solution. He stopped adding iodine when the water was the color of light tea, like he had been taught. Then he immediately started washing glassware.
- 3. Jake was busing tables on a busy night. As each table left, he cleared the table of the remaining dirty dishes and glassware. He washed his hands and then grabbed a wiping cloth from a sanitizer solution bucket. Then he wiped the table with the rag and let it air-dry.
- 4. Carlos, a prep cook, was trimming several roasts on a cutting board at a prep table. When he was finished, he wiped down the prep table with a clean paper towel. After it looked clean, he began to prepare several salads.