

Miami – Dade County Public Schools

Department of Food and Nutrition

Cleaning and Sanitizing

Training Module



Cleaning and Sanitizing

Purpose of Cleaning and Sanitizing

Definitions:

Clean

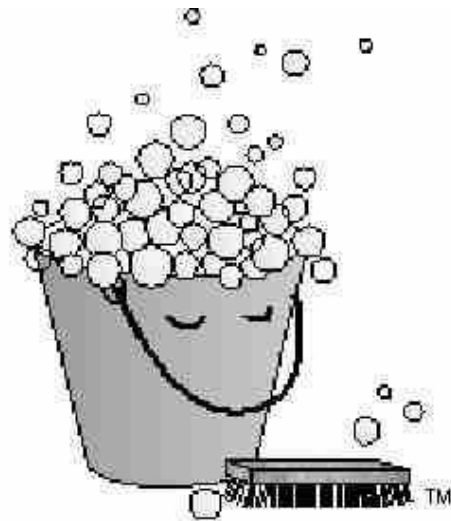
- Means there is no visible debris
- We clean with a detergent because it has a surfactant that helps dissolve soil.

Sanitize

- Means microorganisms have been reduced to safe levels
- We sanitize with either hot water, chlorine, quaternary ammonia, or iodine
- A sanitizable surface is one that is smooth, non-porous, and easily cleanable

Sterilize

- Kills all microorganisms
- Is not required in restaurants



Cleaning and Sanitizing

Manual Cleaning and Sanitizing

Cleaning and Sanitizing Large Equipment

Methods

1. Clean by hand
2. Use valved hose system
3. Circulate sanitizer through specially designed equipment following manufacturer's requirements



Cleaning by Hand

1. Ensure proper precautions have been taken (equipment turned off, unplugged, according to instructions)
2. Sweep, wipe, or scrape free of food waste
3. Wash with 110 degree water and detergent from a bucket or special hose system
4. Rinse the item free of detergent
5. Apply the same concentration of sanitizer as used in the manual ware washing method (spray on or apply with a clean cloth or brush)
6. Allow the item to air dry

Cleaning and Sanitizing

Manual Cleaning and Sanitizing

Cleaning and Sanitizing Utensils

Wiping Cloths

- Use only for clean up for ready-to-eat foods, never raw food clean up
- Place in the sanitizer between uses



In-Use Utensils

- May be wiped off with sanitized cloth between uses with ready-to-eat foods
- Must be returned to the ware-washing area for cleaning and sanitizing after contact with raw meat, fish, eggs or poultry
- Must be cleaned and sanitized every 4 hours if in contact with **potentially hazardous** foods

Non-Food Contact Surfaces

- Refrigerator doors, sides of oven and ranges, and shelves should be cleaned daily by hand
- Food contact surfaces of equipment and utensils used for potentially hazardous foods should be cleaned and sanitized every 4 hours or as often as necessary
- All walls, floors, and ceilings should be cleaned as often as necessary