CLEANING & SANITATION REQUIREMENTS

GENERAL CLEANING & SANITIZING PRACTICES

1. Clean and sanitize equipment, storage bins, surfaces that contact food, and utensils that may be used to handle food.
   a. Remember to unplug any equipment before it is cleaned.

2. Floors should be kept clean, garbage removed as often as possible.

3. Use pest prevention steps (e.g. screens on windows, garbage/recycling bins far from pantry entrance, fill any holes around pipes etc.).

4. Refrigerators and freezers should be defrosted, cleaned, and sanitized at least quarterly.

WHAT IS THE DIFFERENCE BETWEEN CLEANING & SANITIZING?

Cleaning: Removing of visible residue and grime using cleaning compounds such as detergents, delimers, and abrasive cleaners.

Sanitizing: Removing contaminants that are not visible such as bacteria or viruses

Steps for Cleaning & Sanitizing:
   1. Soak or scrub food contact surfaces using cleaning compounds
   2. Rinse in or with clean water
   3. Sanitze by one of two methods:
      a. Using sanitizer in cool water such as chlorine bleach, iodine, or quats (i.e. ammonia)
      b. Submerging or spraying hot water of at 171 F for 30 seconds
   4. Allow food contact surfaces to air dry