

# How Clean Is Your Kitchen?

### Cleaning and Sanitizing is an Important Step in Preventing Foodborne Illness

Example:

Listeria monocytogenes is one Type of Bacteria that can be Controlled by Cleaning and Sanitizing

# Listeria is a Bacteria Commonly Found in Kitchens



## Listeria is in Soil and Water and Found in:



- Meat
- Dairy Products
- Vegetables

#### Deli Foods Are Commonly Associated with Listeria



### Listeria Grows at "warm" Refrigerator Temperatures

41°F



Listeria was a

 Primary
 Reason why
 Cold-Holding
 Requirements
 Changed from
 45° to 41°

#### Symptoms of Listeriosis

Sometimes GI disturbances, but more often:



- Fever
- Muscle aches
- Headache
- Convulsions
- Miscarriage/Stillbirth

#### Listeria is Dangerous for Pregnant Women and Their Babies

- 500 Deaths Each Year from Listeria
- Pregnant Women are 20 times more likely to get Listeriosis than other healthy adults.
- Approx 1/3 cases of Listeriosis happens during Pregnancy.

# Cleaning and Sanitizing Helps to Control Listeria and Other Foodborne Pathogens



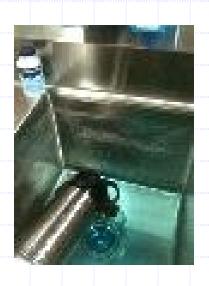
### Cleaning:



- Wash with Warm Soapy Water
- Clean to Sight and Touch
- Rinse with CleanWater

#### Sanitizing:

#### After Cleaning:



- Approved
  Sanitizer Appx G or
  CFR Section 178.101
- Approved Time (then Air Dry)

### Manual Cleaning and Sanitizing

- Clean and Sanitize 3-Comp Sink
- Thermometer available
- Pre-scrape to remove food, etc.
- Wash water 110°F or higher (must use detergent solution for cleaning)

### Manual Cleaning and Sanitizing

- Rinse with clean water
- Sanitize in approved manner (4-403)
  - Hot water sanitizing- 180°F
  - Chemical Sanitizing Solutions
    - Clean solution
    - Correct Concentration (75°F and correct test strips)
    - Correct exposure time
    - Air Dry

# Mechanical Cleaning and Sanitizing

- Pre-scrape Utensils of Food, etc.
- Accurate Thermometer Mounted on the Water Line or Machine
- Accurate Pressure Gauge and 15-25 PSI immediately upstream of final rinse valve

# Mechanical Cleaning and Sanitizing

- Approved Products and Temperatures for Washing and Sanitizing Cycles (4-403)
- Monitor and Record Sanitizer
   Concentrations, Temperatures, and
   Water Pressure

# Dry Equipment Cleaning Methods (4-407)

Equipment used in Cleaning
Methods such as
Brushing, Scraping, and
Vacuuming Shall Only
Contact Surfaces Soiled
with Dry Non-PHF Foods



# Cleaning large equipment (eg. dough mixers)



Have a Plan for Cleaning

Large Pieces of

Equipment that

Includes Procedures

to Wash-Rinse-Sanitize

#### Cleaning Frequency (4-405)



- In Use Utensils, Cutting Boards, etc.— Every 4 Hrs
- Refrigerated Rooms refer to section4-405 (C)
- Cooking and Baking Equipment- Every24 Hrs
- Nonfood-Contact Surfaces as Needed to be Clean

### Wiping Cloths and "Sanitizing"

- Sanitizing Buckets are Not for Sanitizing Surfaces
- Wiping Cloths are Only for Wiping up Food Debris
- The Purpose of the Sanitizer in the Bucket is to Minimize the Pathogens Growing on Damp Wiping Cloths

# Equipment Installation and Floorplan to Expedite Cleaning



- Casters on Large Equipment
- Equipment, Shelving, etc. at Least 6" Above Floor or Sealed in Place
- Adequate Vent Hood
- Traffic Flow and Contamination

### Physical facilities (6-401 & 2)

- Floors, Walls, Ceilings- as Needed, When the Least Food is Exposed.
- Dustless Methods Only
- Change Mop Water Frequently
- Maintenance and Cleaning Tools must be Maintained and Stored Neatly to Avoid Contamination of Food, Utensils, Equipment, and Linens

#### Questions?

Don't do this in → your restaurant



(Yes, inspectors have seen this in restaurants)

