



**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 Clean Water

Sanitizing:




After Cleaning:

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



Manual Cleaning and Sanitizing

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- ◆ 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 section 4-405 (C)
- ◆ Cooking and Baking Equipment- Every 24 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)

