



Food Safety Fact Sheet - Cleaning and Sanitizing

INTRODUCTION

Cleaning and sanitizing are an important prerequisite program for food safety in any school nutrition program. Child nutrition employees who follow proper cleaning and sanitizing practices reduce the risk of cross contamination that can lead to many foodborne illnesses.



HERE ARE THE FACTS

Research by the U.S. Food and Drug Administration shows that contaminated equipment and surfaces are a risk factor for food safety in retail foodservice establishments such as schools, hospitals, nursing homes, and restaurants. This is an area where food service operations must follow best practices to keep customers and staff as safe as possible.

APPLICATION

Clean and sanitize work surfaces, equipment, and other food contact surfaces using proper procedures.



- Follow state and local health department requirements.
- Follow manufacturer's instructions regarding the use and cleaning of equipment.
- Follow manufacturer's instructions regarding the use of chemicals for cleaning and sanitizing food contact surfaces.
- Refer to the Safety Data Sheet (SDS) provided by the manufacturer if you have questions about the use of specific chemicals.
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- Wash, rinse, and sanitize food contact surfaces of sinks, tables, equipment, utensils, thermometers, carts, and equipment:
 - Before each use.
 - Between uses when preparing different types of raw animal foods such as eggs, fish, meat, and poultry.
 - Between uses when preparing ready-to-eat foods and raw animal foods such as eggs, fish, meat, and poultry.
 - Any time contamination occurs or is suspected.
- Wash, rinse, and sanitize food contact surfaces using the following procedures:
 - Wash surface with detergent solution to clean.
 - Rinse surface with clean water to remove debris and detergent.
 - Sanitize surface using a sanitizing solution mixed at the concentration specified on the manufacturer's label.
 - Allow items to air dry.



If a food contact surface becomes contaminated take immediate corrective action to make sure that cleaning and sanitizing is done properly.



- Wash, rinse, and sanitize contaminated food contact surfaces
- Discard food that comes in contact with food contact surfaces that have not been sanitized properly.
- If there is any doubt whether a surface was properly sanitized – Reapply sanitizer and allow to air dry.

Remember, follow state or local health department requirements.