



Cleaning & Sanitizing

Part 6



Cleaning vs. Sanitizing

- Cleaning with soap and water removes leftover food, grime, and some germs
- Sanitizing kills any germs that remain after cleaning
- Both actions are an essential part of food safety





Approved Sanitizers

- Always use an approved sanitizer when cleaning and sanitizing equipment and utensils
- If unsure if a product is approved for use with food equipment, check with the manufacturer or request clarification from the local public health department






Approved Sanitizers

- Unscented Chlorine Bleach:
 - Target Concentration: 100 ppm
 - Usual Mixture: 1 Tablespoon Bleach
+ 1 Gallon of water
100 ppm bleach solution
- Follow manufacturers label
- Requires a chlorine test kit



100 ppm

Approved Sanitizers

- **Quaternary Ammonium Compound (QUAT) products:**
 - Shall have a concentration as specified by the manufacturer's directions on the label (generally 150-400 ppm)
 - Must have a minimum temperature of 75°F
 - Follow manufacturer's label
 - Requires a QUAT sanitizer test kit
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Wiping Cloths

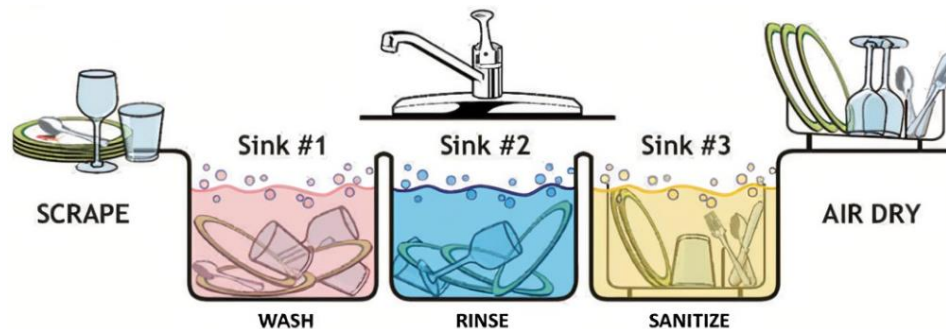
- Used to sanitize surfaces in between uses
- Always store the wiping cloth in the sanitizer between uses
- NEVER add soap to the sanitizer
- Provide a soapy solution in a separate bucket





Manual Ware Washing

1. Scrape excess food waste into trash
2. Wash in warm, soapy water
3. Rinse in clear rinse water
4. Sanitize by soaking in sanitizing solution for at least 1 minute or according to manufacture's label
5. Air dry the items by setting them aside – **DO NOT towel dry**



Mechanical Ware Washing

- **Chemical Sanitization Machines** that wash and rinse at temperatures between 120 and 140°F, utilize chemicals during the final rinse cycle to sanitize
- Must have test trips to verify sanitizer concentration



Mechanical Ware Washing

- **High Temperature Sanitization Machines** that wash at 150 to 165°F, rinse at 180°F, and sanitizing occurs through the heat of the water
- Must observe gauges to ensure proper temperatures are reached to sanitize



Don't Cross Contaminate

- Wash hands before handling clean dishes
- Always allow items to air dry – **DO NOT** towel dry





End of Part 6

City of Racine Public Health Department

***This Concludes the Food Safety Training
Please proceed to the Test***