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
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
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