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Bite-Sized Food Safety

Food safety resources
for front-line managers
to train food workers

Clean Kitchens Prevent Foodborne Illness

TABLEWARE

- ◆ Tableware including plates, glasses, cups, and silverware must be washed, rinsed, and sanitized between uses. This may be done either in a mechanical dishwasher or a three-bay sink.
- ◆ Before washing, food scraps should be scraped off. In some cases, when food has become dried on, it may be necessary to soak the dishes before washing them.
- ◆ The strength of the sanitizing solution should be tested regularly using test papers.
- ◆ After washing, tableware should be air-dried and then stored where it will remain clean and uncontaminated.
- ◆ Washing, rinsing, and sanitizing tableware is important to keep from transmitting germs from one customer to another.



Photo credit: Superior Equipment & Supply



Photo credit: EcoLab

COOKING & BAKING EQUIPMENT

- ◆ The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans must be kept free of encrusted grease deposits and other soil accumulations.
- ◆ The FOOD-CONTACT SURFACES of cooking and baking EQUIPMENT must be cleaned at least every twenty-four (24) hours.



Photo credit: Unilever Professional

FOOD CONTACT SURFACES

- ◆ EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS must be clean to sight and touch.
- ◆ EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS must be cleaned:
 - Before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY,
 - Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS,
 - Between uses with TIME/TEMPERATURE CONTROL FOR SAFETY FOOD and raw fruits and vegetables, and
 - At any time during the operation when contamination may have occurred.
- ◆ If used with TIME/TEMPERATURE CONTROL FOR SAFETY FOOD, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS like knives, cutting boards, and meat slicers must be cleaned and sanitized throughout the day at least every four (4) hours to prevent the growth of germs that can make people sick.
- ◆ The cavities and door seals of microwave ovens must be cleaned at least every twenty-four (24) hours.
- ◆ Equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, *beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment must be cleaned and sanitized at a frequency sufficient to preclude accumulation of soil or mold.
- ◆ Sponges and wiping cloths can provide a warm, moist environment where harmful bacteria can live and grow. For this reason, they must be stored in a sanitizer solution when not in active use. Test the concentration of the sanitizer regularly.



Photo credit: Chlorox

Keeping equipment and work surfaces clean helps prevent foodborne illness.



Photo credit: Amana Commercial



Photo credit: Micro Essentials Laboratory

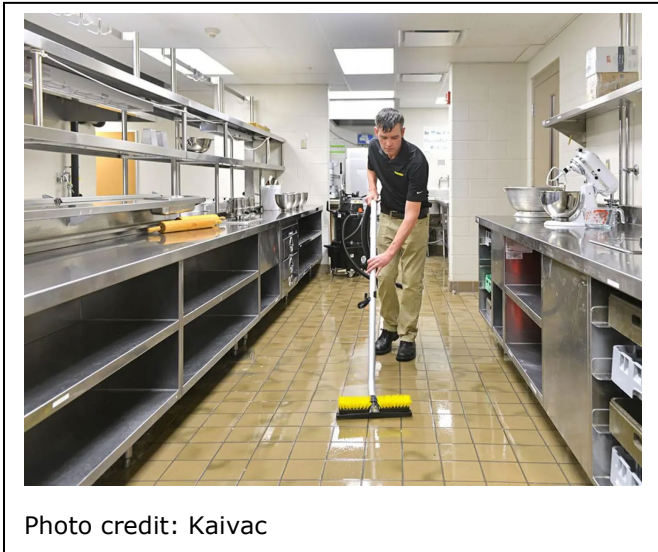


Photo credit: Kaivac

Keeping your food establishment sparkling clean will attract customers and keep them coming back.

FOODS

- ◆ Rinse fresh fruits and vegetables under running tap water, including those with skins and rinds that are not eaten. Scrub firm produce like melons and cantaloupes with a clean produce brush.
- ◆ Do not wash chicken or other poultry as doing so may spread Salmonella and other bacteria to kitchen surfaces. Cooking will destroy these bacteria, so washing is not necessary.
- ◆ With canned goods, remember to wipe the lids clean before opening them.



HANDS

- ◆ Wash your hands with warm water and soap for at least 20 seconds before and after handling food. You should also wash them after using the bathroom, taking out the trash, when changing tasks, before putting on gloves, or after performing cleaning tasks.



Everyone wants a clean workplace. A dirty food establishment creates opportunities for cross-contamination that may lead to an outbreak of foodborne illness. It also attracts pests like roaches, flies, and mice.

Suggested Cleaning Schedule

Every 4 Hours:

- ◆ Clean and sanitize knives and cutting boards
- ◆ Clean and sanitize meat slicers
- ◆ Clean and sanitize food utensils
- ◆ Clean and sanitize food prep surfaces
- ◆ Clean up any spills or food debris
- ◆ Refresh sanitizing solution that wiping cloths are stored in

Daily:

- ◆ Clean and sanitize the inside of microwaves and their seals
- ◆ Clean and sanitize hand sinks, prep sinks, and warewashing sinks
- ◆ Clean warewashing machines
- ◆ Clean grills, griddles, ranges, flattops, and fryers including the undersides
- ◆ Wipe down equipment including dispensers, coffee makers, toasters, etc
- ◆ Clean beverage dispenser heads and soda guns
- ◆ Sweep storage areas including walk-ins
- ◆ Clean floors
- ◆ Clean restrooms
- ◆ Empty and clean trash cans
- ◆ Wash wiping cloths, towels, and aprons or put them in container for pick up by laundry service

Weekly:

- ◆ Clean and sanitize reach-in refrigerators
- ◆ Clean interior of utensil storage drawers
- ◆ Clean oven walls, door, and racks
- ◆ Clean floor drains and floor sinks
- ◆ Clean exhaust vent hoods
- ◆ Clean windows
- ◆ Delime sinks and faucets
- ◆ Delime warewashing machine spray curtains and spray arms

Monthly:

- ◆ Clean and sanitize ice machines
- ◆ Clean and sanitize walk-in refrigerators and freezers
- ◆ Clean refrigerator coils
- ◆ Clean behind the hot line
- ◆ Wash walls and ceilings to remove grease buildup
- ◆ Clean HVAC vents and returns
- ◆ Clean dumpster pad
- ◆ Empty grease traps

*Any person or company that cleans **beer** lines, **beer** coils, and **beer** barrel tubes must be registered with the local health department in the county where the establishments they are contracted with are located.