

Clean and Sanitize Correctly

Food can easily be contaminated if you don't keep your facility and equipment clean and sanitized. Surfaces that touch food must be cleaned and sanitized the right way and at the right time. Cleaning removes food and other dirt from a surface. Sanitizing reduces pathogens on a surface to safe levels.

Manager:

Time pressure can make it hard for employees to properly clean and sanitize food contact surfaces. You should:

- **Provide resources:** Having multiple sets of cleaned and sanitized utensils available can help busy employees handle food safely during peak hours.
- **Set up a master cleaning schedule:** This can help ensure that food

contact surfaces will not contaminate food.

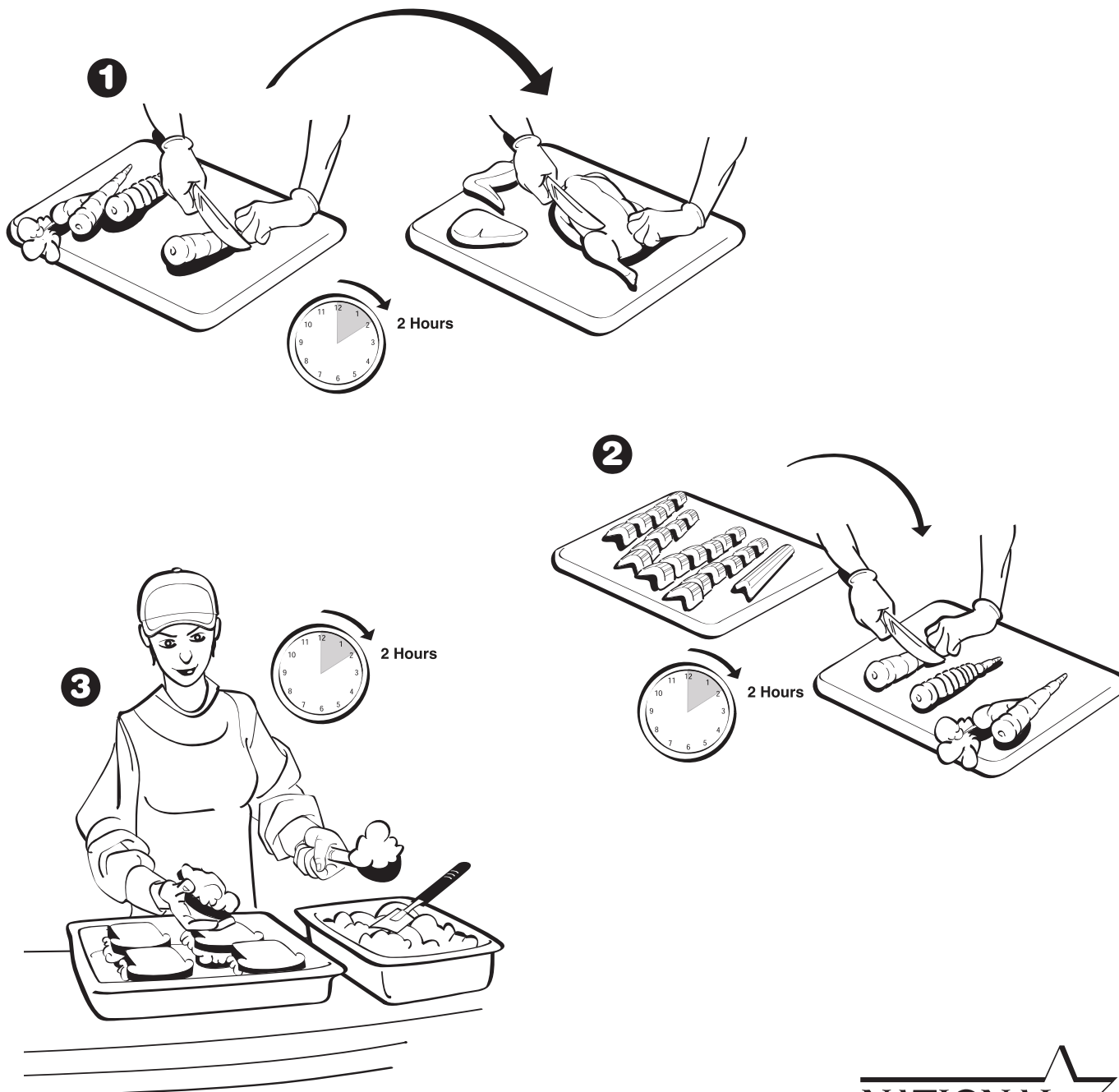


There are a few basics to know when it comes to cleaning and sanitizing. Here is the procedure: **First**, clean the surface. **Second**, rinse the surface. **Third**, sanitize the surface. **Fourth**, allow the surface to air-dry.

- You should clean and sanitize surfaces after they are used, and before you start working with a different type of food. You should also clean and sanitize anytime you're interrupted during a task and the surfaces could have been contaminated, and after four hours of constant use.
- How to use a three-compartment sink:
 - Rinse, scrape, or soak the items before washing them.
 - Clean the items in the first sink using a brush, cloth, or nylon scrub pad. Change the water when suds are gone or the water is dirty.
 - Rinse the items in the second sink by dipping them in water or spray-rinsing them. Remove any food or detergent, and change the water when it becomes dirty or full of suds.
 - Sanitize the items in the third sink. Soak them in sanitizer solution as directed.
 - Place them upside down so they will drain. Do not wipe them dry.

Time to Sanitize!

Directions: Circle each activity that would require the employee to clean and sanitize the item being used to prepare food.



Scramble!

Directions: There are four steps to cleaning and sanitizing food contact surfaces. Unscramble the words below to complete the sentences.

- 1** The first step is to _____ the surface with cleaner. (*eanlc*)
- 2** The second step is to _____ the surface with water. (*srine*)
- 3** The third step is to _____ the surface with sanitizer. (*estaizni*)
- 4** The fourth step is to allow the surface to _____ - _____. (*drr-aiy*)

