

Cleaning and Sanitizing Food Contact Surfaces

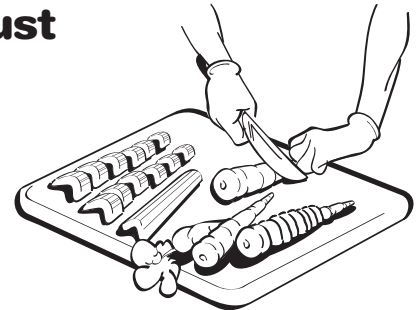
All food contact surfaces must be cleaned and sanitized:

Everything in your operation must be clean; however, any surface that comes in contact with food, such as a cutting board, utensil, or knife, must be cleaned and sanitized.

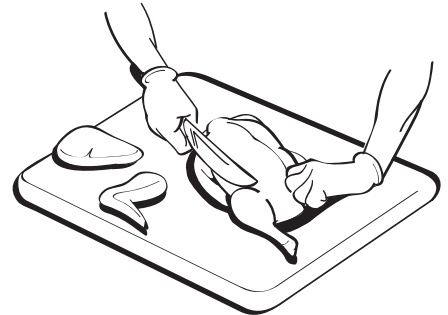
Cleaning is the process of removing food and other types of soil from a surface.

Sanitizing is the process of reducing the number of microorganisms on a clean surface to safe levels.

- After each use



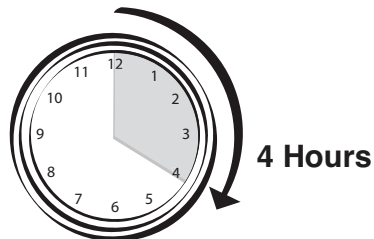
- Anytime you begin working with another type of food



- Anytime you are interrupted during a task and the tools or items you have been working with may have been contaminated



- At four-hour intervals, if the items are in constant use



Daily Special or Daily Disaster?

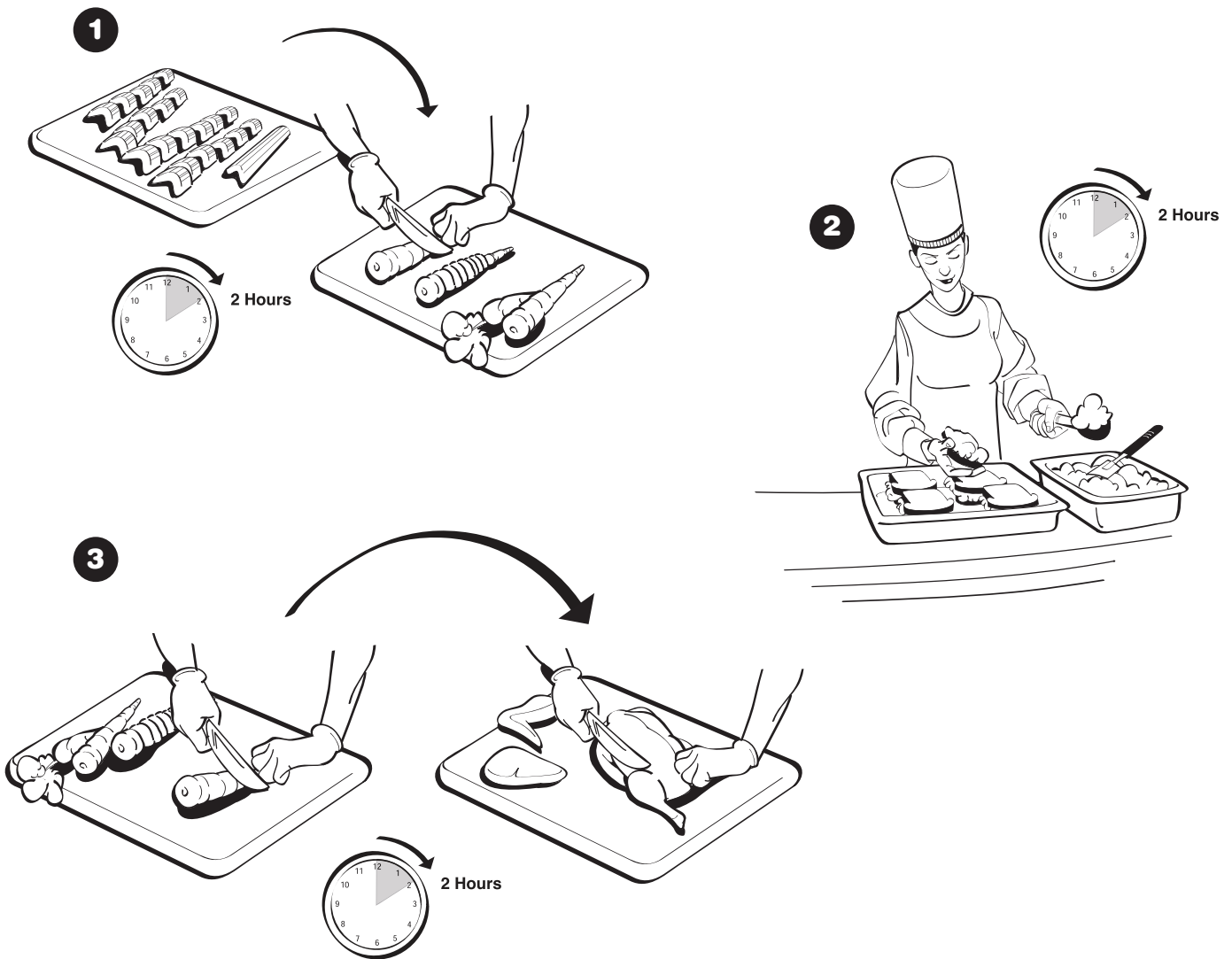
Directions: Read this story and decide whether the Tuesday lunch special at Glory's Café is safe to serve. Explain why or why not.

The Really Lean Roast Beef Sandwich is the Tuesday lunch special at Glory's Café, a small operation known for its daily specials and charm. At 7:00 a.m., Gloria Todd, the owner/manager/chef, began preparing the ingredients for the beef sandwich. She started by placing a raw, four-pound boneless rump roast on a cutting board. Just as she began trimming the fat from the roast, she was called away to receive an early delivery of produce. She put the roast in the refrigerator and began to inspect the produce. After inspecting, receiving, and properly storing the produce, Gloria returned to trimming the roast. When she finished, she placed the roast in the oven, towel-wiped the cutting board, and, using the same knife, began slicing tomatoes and large red onions for garnishing the roast. She then properly stored these items. At 11:00 a.m., Gloria removed four loaves of her famous homemade buttery bread from the baking oven. After placing it on the same cutting board she used for the roast, she cut one-inch-thick slices with the same knife. By 11:30 a.m., she was ready to serve her Really Lean Roast Beef Sandwich to her arriving customers.



To Sanitize or Not to Sanitize

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



What Is Sanitizing?

Directions: Circle the correct definition of sanitizing.

Sanitizing is . . .

- 1** The process of removing food and other types of soil from a surface.
- 2** The process of reducing the number of microorganisms on a clean surface to safe levels.

