When utensils, equipment, or food contact surfaces become dirty or contaminated, it is necessary to clean and sanitize them. Frequent cleaning of utensils, equipment, and food contact surfaces is necessary in order to remove dirt and debris. A sanitizer must also be used after cleaning in order to eliminate any remaining bacteria.

Proper cleaning of utensils is a 3 step process:

1. Wash
2. Rinse
3. Sanitize

Sanitizing of Utensils

When using the following sanitizers, make sure that the chemical concentration is correct:

A. Chlorine (bleach) - 100 – 200 ppm*
B. Quaternary Ammonia - 200 – 400 ppm*
C. Heat (dishmachine) - 180°F from the manifold and 160°F at the plate level.

*or as otherwise directed by the manufacturer as specified on the product label or mechanical dish machine data plate.
Risk Factor #3 Continued

Proper wash, rinse and sanitize set-up for a 3-compartment sink

Water temperature in the wash sink must be at least 110°F.

Wiping Cloth Sanitation

Dirty wiping cloths can harbor disease causing bacteria. Reusing these wiping cloths can spread the bacteria all over your kitchen. You may either:

- Use a clean cloth once then launder it.
- Hold wiping cloths in a sanitizer bucket.

Maintain the sanitizer solution at the same levels used for sanitizing utensils. Change the solution when it becomes dirty or the concentration drops below the minimum levels.

Leave utensils in the sanitize sink for at least:

- 30 sec. for Chlorine (Cl)
- 60 sec. for Quaternary Ammonia (QT)

Illustration by Elaine Yan
Risk Factor #3 Continued

Cross Contamination

Food can become contaminated with disease causing bacteria through careless handling. Cross contamination occurs when food comes into contact with animal products such as raw chicken or raw beef. Keep ready-to-eat foods separate from raw foods and their juices. Food can be contaminated by dirty cutting boards, utensils, preparation tables, or an employee’s hands.

To prevent cross-contamination:

- Use separate cutting boards.
- Store raw meats on the bottom shelves below other foods.
- Wash and sanitize utensils and food contact surfaces.
- Wash hands when appropriate.

Contamination can also occur before the food is delivered to the facility. It is important therefore, to properly wash produce prior to cutting, cooking, preparing, or serving it.