

Cleaning and Sanitizing Utensils and Equipment for Effective Disease Protection

Introduction

After dishware, glasses, flatware, pots, pans, utensils, cutting boards, prep tables, and other equipment have been soiled from food storage, preparation, cooking, and/or service, they must be cleaned and sanitized before re-use to avoid microbial contamination. Failure to adequately clean and sanitize any food contact surfaces can lead to food-borne illnesses.

Definitions

"Cleaning" is the physical removal of soil and food matter from a surface.

"Sanitizing" is the reduction of the number of contaminating micro-organisms, such as bacteria and viruses, on tableware, flatware, equipment, and any food-contact surface. These two actions are not the same.

Dishwashing Machines

Dishwashing machines, when properly operated and maintained, can be reliable in removing soil and micro-organisms. There are two types of dishwashing machines, and they differ in their sanitizing cycle:

- ① *High Temperature Machines* sanitize dishes by reaching at least 180°F during the final rinse cycle.
- ② *Chemical-Sanitizing Machines* automatically dispense a chemical sanitizer into the final rinse water (sanitizer strength shall reach at least 50 ppm Chlorine solution).

Cleaning Cloths

Cleaning cloths used to wipe service counters, scales, cutting boards, and other surfaces that may directly or indirectly contact food shall be:

1. Used only once until laundered,
- OR -
2. If used repeatedly, held in a sanitizing solution of the proper concentration (100 ppm Chlorine*, 200 ppm Quat. Ammonia, or 25 ppm Iodine) when not wiping.

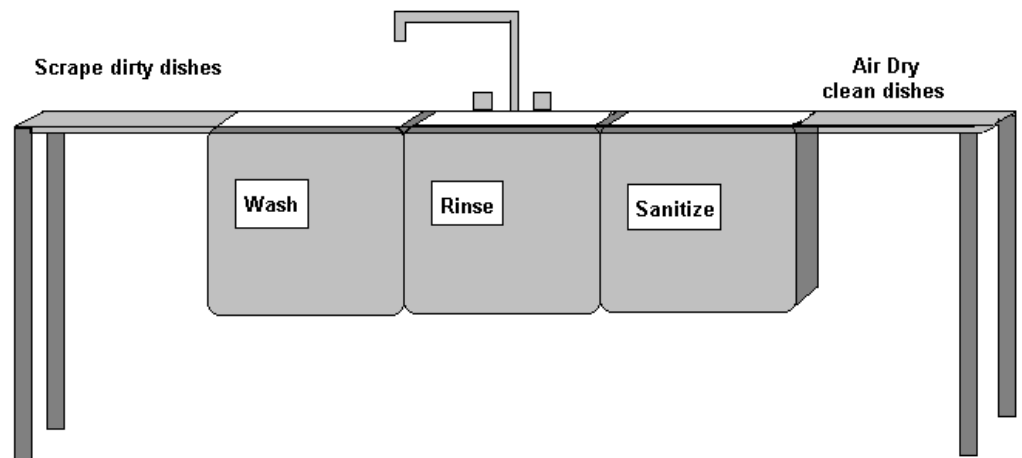
Cleaning cloths used to wipe customer tables and seats shall not be used to wipe any other surfaces.

[*100 ppm Chlorine solution = approximately ½ fluid oz. of bleach per 1 gallon of water]

Manual Dishwashing

Washing, rinsing, and sanitizing of equipment, utensils, and food-contact surfaces can also be done manually:

- ① Scrape off most food material from the equipment
- ② First wash the equipment or utensils with hot water and a cleanser until they are clean.
- ③ Rinse in clear, hot water.
- ④ Immerse in a final warm sanitizing solution of the proper concentration. (100 ppm Chlorine for 30 seconds, 200 ppm Quat Ammonia for 1 minute, or 25 ppm Iodine for 1 minute).
- ⑤ Air dry all washed equipment and utensils.



Sanitizing of Equipment

All utensils and equipment shall be cleaned and sanitized as circumstances

Food-Contact Surfaces

require. (See Cross-Contamination handout)

If equipment food-contact surfaces and utensils are used with potentially hazardous foods, they shall be cleaned throughout the day at least every four (4) hours.

Sanitizer Test Strips

Sanitizer test strips are required in your facility to monitor the strength of the sanitizer in your dishwasher, 3-compartment sink, and/or the cleaning cloth solution. Please make sure that the appropriate test strips for the sanitizer used are obtained.

For More Information

For more information on food protection, please contact the Environmental Health Division at (530) 621-5300 in Placerville or (530) 573-3450 in South Lake Tahoe.