How Clean is Your Kitchen?
Cleaning and Sanitizing is an Important Step in Preventing Foodborne Illness

Example:
Listeria monocytogenes is one Type of Bacteria that can be Controlled by Cleaning and Sanitizing
Listeria is a Bacteria
Commonly Found in Kitchens
Listeria is in Soil and Water and Found in:

- Meat
- Dairy Products
- Vegetables
Deli Foods Are Commonly Associated with Listeria
Listeria Grows at “warm” Refrigerator Temperatures

41 °F

- Listeria was a Primary Reason why Cold-Holding Requirements Changed from 45° to 41°
Symptoms of Listeriosis

Sometimes GI disturbances, but more often:

- Fever
- Muscle aches
- Headache
- Convulsions
- Miscarriage/Stillbirth
Listeria is Dangerous for Pregnant Women and Their Babies

- 500 Deaths Each Year from Listeria
- Pregnant Women are 20 times more likely to get Listeriosis than other healthy adults.
- Approx 1/3 cases of Listeriosis happens during Pregnancy.
Cleaning and Sanitizing Helps to Control Listeria and Other Foodborne Pathogens
Cleaning:

- Wash with Warm Soapy Water
- Clean to Sight and Touch
- Rinse with Clean Water
Sanitizing:

After Cleaning:

- Approved Sanitizer Appx G or CFR Section 178.101
- Approved Time (then Air Dry)
Manual Cleaning and Sanitizing

- Clean and Sanitize 3-Comp Sink
- Thermometer available
- Pre-scrape to remove food, etc.
- Wash water 110°F or higher (must use detergent solution for cleaning)
Manual Cleaning and Sanitizing

- Rinse with clean water
- Sanitize in approved manner (4-403)
  - Hot water sanitizing- 180°F
  - Chemical Sanitizing Solutions
    - Clean solution
    - Correct Concentration (75°F and correct test strips)
    - Correct exposure time
    - Air Dry
Mechanical Cleaning and Sanitizing

- Pre-scrape Utensils of Food, etc.
- Accurate Thermometer Mounted on the Water Line or Machine
- Accurate Pressure Gauge and 15-25 PSI immediately upstream of final rinse valve
Mechanical Cleaning and Sanitizing

- Approved Products and Temperatures for Washing and Sanitizing Cycles (4-403)
- Monitor and Record Sanitizer Concentrations, Temperatures, and Water Pressure
Dry Equipment Cleaning Methods (4-407)

Equipment used in Cleaning Methods such as Brushing, Scraping, andVacuuming Shall Only Contact Surfaces Soiled with Dry Non-PHF Foods
Cleaning large equipment (eg. dough mixers)

Have a Plan for Cleaning Large Pieces of Equipment that Includes Procedures to Wash-Rinse-Sanitize
Cleaning Frequency (4-405)

- In Use Utensils, Cutting Boards, etc.—Every 4 Hrs
- Refrigerated Rooms refer to section 4-405 (C)
- Cooking and Baking Equipment—Every 24 Hrs
- Nonfood-Contact Surfaces as Needed to be Clean
Wiping Cloths and “Sanitizing”

- Sanitizing Buckets are Not for Sanitizing Surfaces
- Wiping Cloths are Only for Wiping up Food Debris
- The Purpose of the Sanitizer in the Bucket is to Minimize the Pathogens Growing on Damp Wiping Cloths
Equipment Installation and Floorplan to Expedite Cleaning

- Casters on Large Equipment
- Equipment, Shelving, etc. at Least 6” Above Floor or Sealed in Place
- Adequate Vent Hood
- Traffic Flow and Contamination
Physical facilities (6-401 & 2)

- Floors, Walls, Ceilings- as Needed, When the Least Food is Exposed.
- Dustless Methods Only
- Change Mop Water Frequently
- Maintenance and Cleaning Tools must be Maintained and Stored Neatly to Avoid Contamination of Food, Utensils, Equipment, and Linens
Questions?

Don’t do this in your restaurant

(Yes, inspectors have seen this in restaurants)