

Risk Factor #3

Dirty or Contaminated Equipment

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:

Wash Rinse Sanitize



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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.



10 *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

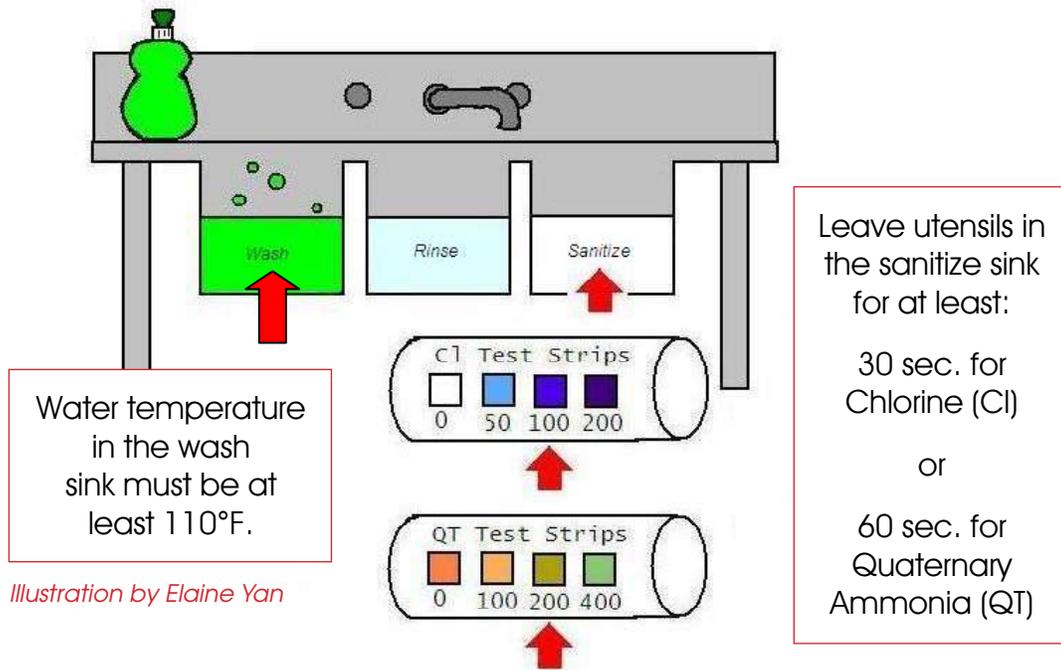


Illustration by Elaine Yan

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.



Risk Factor #3 Continued

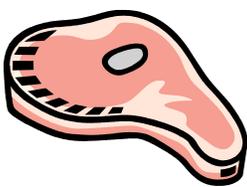
Cross Contamination

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.



SEPARATE



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.

