



Food Safety Fact Sheet

2013

Cleaning and Sanitizing

Introduction

Cleaning and sanitizing is an important prerequisite program for food safety in any school nutrition program. School nutrition employees who follow proper cleaning and sanitizing practices reduce the risk of cross contamination that can lead to foodborne illness.

Here Are the Facts

Research conducted by the U.S. Food and Drug Administration shows that contaminated equipment is a risk factor for food safety in retail foodservice establishments, which include elementary schools, hospitals, nursing homes, and restaurants. This is an area in which a high number of foodservice operations did not follow appropriate practices.

Application

Clean and sanitize work surfaces, equipment, and other food contact surfaces using proper procedures.

- Follow state and local health department requirements.
- Follow manufacturer's instructions regarding the use and cleaning of equipment.
- Follow manufacturer's instructions regarding the use of chemicals for cleaning and sanitizing food contact surfaces.
- Refer to the Material Safety Data Sheet (MSDS) provided by the manufacturer if you have questions about the use of specific chemicals.
- Wash, rinse, and sanitize food contact surfaces of sinks, tables, equipment, utensils, thermometers, carts, and equipment
 - ▶ Before each use.



Working Safe Mini-Posters: Chemical Safety (1999).

Clean and sanitize work surfaces, equipment, and other food contact surfaces using proper procedures, continued

- ▶ Between uses when preparing different types of raw animal foods such as eggs, fish, meat, and poultry.
- ▶ Between uses when preparing ready-to-eat foods and raw animal foods such as eggs, fish, meat, and poultry.
- ▶ Any time contamination occurs or is suspected.
- Wash, rinse, and sanitize food contact surfaces using the following procedures:
 - ▶ Wash surface with detergent solution to clean.
 - ▶ Rinse surface with clean water to remove debris and detergent.
 - ▶ Sanitize surface using a sanitizing solution mixed at the concentration specified on the manufacturer's label.
 - ▶ Allow items to air dry.

Take corrective action to make sure that cleaning and sanitizing is done properly.

- Wash, rinse, and sanitize dirty food contact surfaces.
- Sanitize food contact surfaces if it cannot be determined if they have been sanitized properly.
- Discard food that comes in contact with food contact surfaces that have not been sanitized properly.

Remember, follow state or local health department requirements.

References

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