Food Safety News From….
Yavapai County Environmental Health and
The University of Arizona Cooperative Extension
Food Safety Partnership
Making Yavapai County A Safer Place To Eat

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Wash, Rinse* and *Sanitize

Surfaces and equipment may look sparkling clean, yet bacteria may be present in large numbers. Cleaning is the physical removal of food and/or soil from surfaces. Clean does not necessarily mean *sanitary*. All food contact surfaces must be properly cleaned, then sanitized. Sanitizer is not a substitute for proper cleaning, sanitizers cannot penetrate food particles or remove grease.

Sanitizing takes cleaning a step further by reducing the number of bacteria present. Sanitizing does not make a surface *sterile* or germ-free. Sterility would be impractical and too expensive for foodservice operations.

Sanitizing agents differ in the amount of contact time required and their concentration and temperature requirements. Cleaning cloths can contaminate surfaces. They should be stored in an appropriate sanitizing solution when not in use.

Sanitizing may be accomplished manually or with equipment such as dish machines using heat (as steam or hot water) or chemicals. When heat sanitizing, using a higher temperature generally shortens the time required to kill bacteria.

Since equipment varies, procedures should be written that specify cleaning and sanitizing chemicals and methods for all areas of foodservice. A schedule should be in place for cleaning, with records kept of when it was done.

The correct order of steps involved in manual cleaning in a 3-compartment sink is:

1. Scrape or remove large particles of food.
2. In the first basin or sink, wash with an appropriate detergent/water solution at 110-120 ° F.
3. In the second basin or sink, rinse in clean hot water.
4. In the third basin or sink, sanitize in hot water (171 ° F) or use an appropriate chemical sanitizing solution such as chlorine bleach, iodine or quaternary ammonium according to manufacturer's directions (follow correct concentrations and contact time which is dependent on water temperature and pH). Use test kit strips to verify that your concentration is correct.
5. Allow all items to air-dry.