

**GUIDELINES FOR CLEANING AND
SANITIZING UTENSILS AND EQUIPMENT**

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 foodborne illnesses.

Definitions

“Cleaning” is the physical removal of soil and food matter from a surface. “Sanitizing” is the reduction of the number of contaminating germs, 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 germs. There are two types of dishwashing machines, and they differ in how they sanitize:

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

Wiping Cloths

Cloths used to wipe service counters, scales, and other surfaces that may directly or indirectly contact food should be:

- Used only once until laundered; or,
- If used repeatedly, held in a sanitizing solution of the proper mix when wiping (100ppm chlorine*, 200 ppm quaternary ammonia, or 25 ppm iodine)

Wiping cloths used to wipe customer tables and seats should not be used to wipe any other surfaces.

* 100ppm chlorine solution = approximately ½ fluid oz of bleach per 1 gallon of water

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**Manual
Dishwashing**

Washing, rinsing, and sanitizing of equipment, utensils, and food-contact surfaces can also be done manually. A three-compartment sink must be set up so that the first compartment is used to wash (in hot, soapy water), the second compartment is used to rinse (in clean water with nothing added), and the third compartment is used to sanitize (using an approved sanitizer and following the manufacturer's label use directions). Air-drying is required after sanitizing. No towel drying is allowed.

**Sanitizing of
Contact Surfaces**

All utensils should be cleaned then sanitized as situations require.

Generally, 50 ppm chlorine, 200 ppm quaternary ammonia, and 25 ppm iodine is required to effectively sanitize a surface. However, sanitizing mix and its use must be in line with manufacturer's label directions. There are also other types of sanitizers approved for use. Always look for an EPA (Environmental Protection Agency) approval on a sanitizer's label.

NOTE: More is not always better. Some sanitizers can be toxic if you use too much. So, again, follow the label use guidelines for your sanitizers.

If equipment food-contact surfaces and utensils are used with potentially harmful foods, they should be cleaned during the day at least every four hours.
