

# Think Sanitation



## Clean as you go

- Saves time
- Helps prevent cross-contamination
- Shows you care



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## A Clean Kitchen

- Sanitation and food safety go hand-in-hand
- Cleanliness is everyone's responsibility



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## Clean Hand Sinks for Clean Hands

- Are all hand sinks
  - cleaned regularly?
  - well stocked with soap, paper towels, trash can?



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## The difference between cleaning and sanitizing

- **Cleaning means removing food and other types of soil from a surface.**
  - A surface could be a pot or a countertop or a can opener or a cutting board or a wall or floor.
- **Sanitizing means reducing the number of microorganisms to safe levels.**
  - All surfaces that come in contact with food must be cleaned and then sanitized.



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## Food Contact Surfaces

- **Clean and sanitize them**
  - After each use
  - Before you work with another type of food
  - When you interrupt your task
  - When your tools become contaminated



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## Keep Floors Clean and Dry

- **Mop up spills quickly**
  - Prevents slips and falls
  
- **Clean thoroughly**
  - under equipment
  - along baseboards and corners
  - all floor drains



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## Serving Areas

- **Our customers expect to be served in a clean and neat environment**
- **Clean up spills quickly:**
  - Counters
  - Serving and display tables
  - Steamtables
  - Sneezeguards
  - Tray slides
  - Floors



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## Self-Serve Areas

- **It takes a watchful eye to keep them clean and neat**
  
- **Check:**
  - Food bars and counters
  - Serving containers
  - Serving utensils
  - Plates, cups, bowls
  - Sneezeguards
  - “Grab ‘n Go” coolers
  - Hot and cold beverage dispensers



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## Dining Areas

- **Let's make sure our customers can enjoy their meal.**
- **Check:**
  - Tables and chairs
  - Napkin holders
  - Containers for eating utensils
  - Condiment stations and condiment dispensers
  - Hot and cold beverage dispensers
  - Milk coolers
  - Soft serve machines
  - Trash cans
  - Floors



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## Take a look above

- Cleaning above eye-level is important to prevent contamination of food and food contact surfaces.
- **Check and clean as needed:**
  - Ceilings
  - Hoods
  - Vents
  - Fan Guards



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## Production Equipment

- Thorough and frequent cleaning helps keep our food safe.
- Follow the steps in the *Cleaning Procedure Manual* for proper cleaning of
  - Work Tables
  - Slicers
  - Mixers
  - Can Openers
  - Buffalo Choppers
  - Prep Sinks
  - Grills
  - Ovens and Broilers
  - Fryers
  - Kettles
  - Steamers
  - Microwave Ovens
- Don't forget other equipment, such as
  - Cutting Boards, Ice Machines, Toasters, Storage Bins, Holding Cabinets



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## Storage Areas

- Keep these areas clean, neat and free of spills to protect our food and keep out unwanted pests:
  - Dry Food Storage Areas
- Keep shelves, storage carts and floors clean and dry:
  - Refrigerators
  - Freezers
- And don't forget:
  - Chemical Storage Areas
  - Janitorial Closets
  - Locker Rooms



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## The Three Compartment Sink

- **There is much to clean in this area!**  
**Before washing pots and pans:**
  - Clean and sanitize all sinks and drain boards.
  - Make sure storage racks and shelves are clean and dry.
  
- **When cleaning up the pot sink area don't forget:**
  - Trash cans
  - Scraping, pre-rinsing and soaking areas, and food disposals
  - All sinks – inside and out, and drain boards
  - Walls behind sinks, as needed
  - Floor and floor drains



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## The Dishroom

- **Clean dishes must come from a clean dishroom. Check it out:**
  - Storage carts, racks and shelves ready (clean and dry) for washed dishes, cups, glasses, bowls?
  - Clean silverware baskets ready to store utensils?
  
- **Cleaning up after dishes are done:**
  - Trash cans
  - Scraping, pre-rinsing and soaking areas, food disposals
  - Dishmachine (inside and out), and drain boards
  - Walls behind dishmachine, as needed
  - Floor and floor drains



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## Restrooms

- Unsanitary restrooms reflect poorly on our operation.
- If not cleaned properly, they can harbor disease-causing microorganisms.
- Clean thoroughly:
  - Toilets
  - Sinks
  - Mirrors
  - Soap dispensers
  - Doors and door handles
  - Towel dispensers
  - Air dryers
  - Floors
  - Trash cans

