

3 - Compartment Sink

Manual Cleaning & Sanitizing of Food Equipment & Utensils

PRE-WASH

Scrape or flush out large food particles before washing.



AIR DRY

DO NOT rinse off sanitizer
DO NOT towel dry.



Vitally Important

In summary, when properly performed, sanitization is crucial to safely reduce the level of microbial hazards (bacteria, viruses, etc.) on food contact surfaces and equipment. Remember, together we can get rid of the bad guys.

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On the Web

swuhealth.org/environmental-health

Utah food services rules on the web:

rules.utah.gov/publicat/code/r392/r392-100.htm



Proper Sanitization Techniques: Preventing Contamination of Food Surfaces & Equipment

Environmental Health
Division

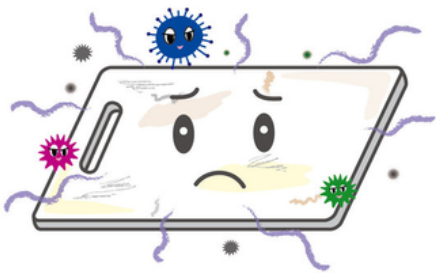


Sanitization Defined

Sanitization is the application of heat or approved chemicals to clean surfaces to achieve a five-fold reduction in the number of micro-organisms

Sanitization REQUIRED

All food contact surfaces of equipment and utensils must be sanitized after washing and rinsing to remove disease-causing micro-organisms that may cause food borne illness.



Two methods can be utilized when sanitizing: **HEAT** OR **CHEMICAL**

HEAT SANITIZATION

Heat sanitization requires immersion/rinsing of the food contact/utensil surface in water that is hot enough to heat the surface to 160°F for a minimum of 30 seconds. Hot water sanitization through mechanical operations (dish washing machine) requires an irreversible registering temperature indicator to verify that utensil surfaces have achieved a minimum temperature of 160°F.



CHEMICAL SANITIZATION

Chemical sanitization is typically achieved through immersion or rinsing clean equipment in warm water containing a concentration of 50ppm chlorine for 30 seconds or immersion/rinsing of equipment in a chemical concentration of quaternary ammonia as stated on the labeling.

Chemical sanitization may also be applied to cleaning equipment by swabbing, brushing, or pressure spraying with the chemical concentrations and contact times described above. In order to verify that the chemical concentrations are correct, test papers that are specific for the chemical sanitizer in use must be provided and available at all times for routine use.

