

**HEALTH SERVICES AGENCY - COUNTY OF SANTA CRUZ
ENVIRONMENTAL HEALTH SERVICES
701 OCEAN ST., ROOM 312, SANTA CRUZ, CA 95060 (831) 454-2022**

**CLEANING AND SANITIZING UTENSILS AND EQUIPMENT
FOR EFFECTIVE DISEASE PROTECTION**

INTRODUCTION

Dishware, glasses, flatware, pots, pans, utensils, cutting boards, prep tables, and other equipment that have been soiled from food preparation, storage, 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 food-borne illnesses.

DEFINITIONS

“**Cleaning**” is the physical removal of soil and food matter from a surface. “**Sanitizing**” is the reduction of the number of contaminating micro-organisms, such as bacteria and viruses. These two actions are not the same.

DISHWASHING MACHINES

Dishwashing machines, when properly operated and maintained, can be reliable in removing soil and micro-organisms. There are two types of dishwashing machines:

- 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 shall reach at least 50 ppm Chlorine solution).

CLEANING CLOTHS

Cleaning cloths used to wipe service counters, scales, and other surfaces that may directly or indirectly contact food shall be:

- Used only once OR
- If used repeatedly, held in a sanitizing solution of the proper concentration (100 ppm Chlorine*, 200 ppm Quat. Amonia, or 25 ppm Iodine) when not wiping.

*100 ppm Chlorine Solution = approximately 1/2 fluid oz. of household bleach per 1 gallon of water.

Cleaning cloths used to wipe customer tables and seats shall not be used to wipe any other surfaces.

MANUAL DISHWASHING

Washing, rinsing, and sanitizing of equipment, utensils, and food-contact surfaces can also be done manually. For directions for manual dishwashing please consult the illustration and directions on the back of this form.

SANITIZING OF EQUIPMENT FOOD CONTACT SURFACES

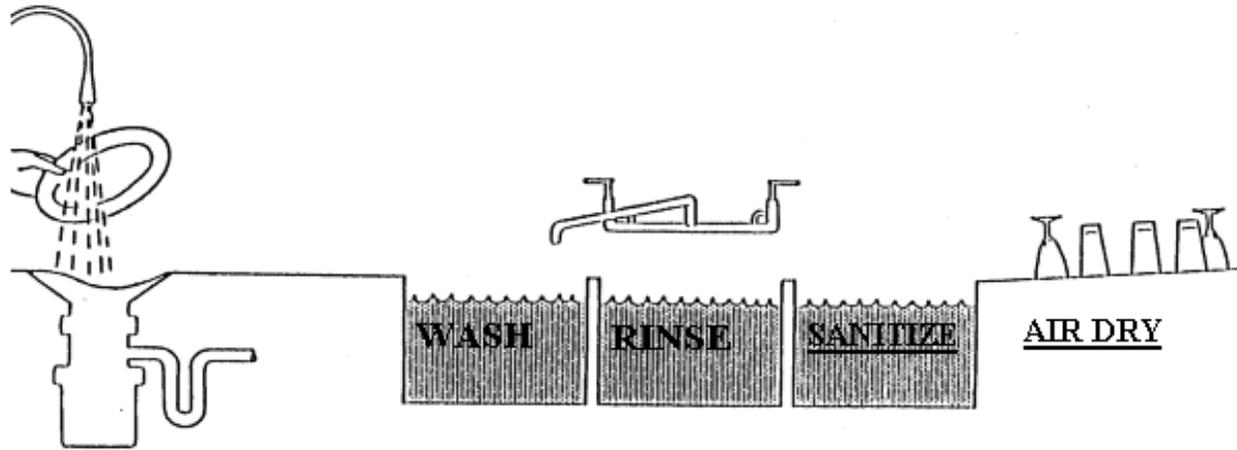
All utensils and equipment shall be cleaned and sanitized as circumstances require (see Cross-Contamination handout).

If equipment food contact surfaces and utensils are used in conjunction with potentially hazardous foods, they shall be cleaned at least every four (4) hours.

For further information about food protection, please contact the Environmental Health Services at (831) 454-2022

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Dishwashing in a sink.



PRE-RINSE

1. **Pre-rinse** as thoroughly as possible. The better the rinse the more effective your washing and sanitizing will be.
2. **Wash** with dishwashing detergent. Change water often to keep it clean (free of food particles) and as hot as hands will stand.
3. **Rinse** in clean, warm water to remove detergent. Change water often to keep it clean.
4. **Sanitize** with the proper amount of sanitizer in like warm water:
 - 100 ppm Chlorine for 30 seconds
 - 200 ppm Quaternary Ammonia for 1 minute
 - 25 ppm Iodine for 1 minuteChange the sanitizing solution often to keep the proper strength of sanitizer.
5. **Air dry** all utensils before stacking and storing. Do not towel dry utensils.