

PROPER SANITATION WHY DO IT?

According to the Center of Disease Control in 2011 it is estimated that 1 in 6 Americans reportedly became ill due to a food born illness.

That is approximately 48 million people.

128,000 were hospitalized

3,000 died to due food borne illness

The Center for Disease Control sited the contamination of food equipment as one of the top five risk factors contributing to food borne illnesses in the U.S.

Take some time....google food borne illness and read a couple of the stories that come up. Read about the impact of having a FBI in your establishment. Read about restaurants that have lost thousands of dollars and customers due to the bad publicity that comes from just one incident.

The loss of consumer confidence, loss of business. Remember the rule.....a person who has had a negative experience at your restaurant will tell everyone they meet about the experience.

Today we will focus on FDA Food Code 1999: Chapter 4 (Equipment, Utensils and Linens) and how that chapter relates to your businesses. What the Foxboro Board of Health expects to see in your restaurant and what challenges they can help you overcome to ensure that we are all doing the best job we can do keeping our guests safe.

MANUAL WAREWASHING, SINK COMPARTMENT REQUIREMENTS:

*****WAREWASHING SINKS MAY NOT BE USED FOR HANDWASHING*****

3 COMPARTMENT SINK:

3 Bay sinks must be labeled: WASH - RINSE - SANITIZE

Anything that is being washed in a 3 bay sink must be able to fit in the sink and be submerged in the liquid.

There are several chemicals approved for sanitization.....the Board of Health is not going to tell you what specific chemical to use but EXPECTS that you have a testing kit that corresponds with the chemicals being used.

Anything that is too big to fit in a 3bay sink must be disassembled as necessary to allow access of the detergent solution to all parts. Parts should be scraped first to remove food particles and then wet washed. After parts are washed, equipment then must be rinsed and sanitized.

2 COMPARTMENT SINK:

2 Bay sinks must be labeled WASH/SANITIZE - RINSE

Establishments that have a 2 Bay sink setup must wash equipment and small wares in batches. The Wash/Sanitize sink to be set up with detergent first to accommodate the washing portion and the Rinse sink to accommodate the rinsing portion. After the washing is completed, the sink must be drained and cleaned and then refilled for the sanitizing step the then immediately drained of the sanitizing solution. Moving forward, this is the acceptable practice that the Foxboro BOH will be looking to see in place.

CLEANING FREQUENCY OF WAREWASHING EQUIPMENT.

All sinks must be cleaned and sanitized prior to use, after use and throughout the day as necessary to prevent recontamination of equipment and utensils.

Dish machines should be cleaned according to manufacturers specifications. Anyone operating dish machines should have access and understand the cleaning procedures for the equipment they are using.

MECHANICAL WAREWASHING

All mechanical warewashing equipment must have a Manufacturer data plate.

All mechanical warewashing equipment shall be equipped with baffles, curtains, or other means to minimize internal cross contamination of the solutions in the wash and rinse tanks.

All mechanical ware washing machines shall be equipped with a temperature measuring device that indicates the temperature of the water in each wash and rinse tank and as the water enters the hot water sanitizing final rinse manifold or in the chemical sanitizing solution tank.

Warewashing Machines Automatic Dispensing of Detergents and Sanitizers
Automatically dispense detergents and sanitizers and incorporate a visual means to verify that detergents and sanitizers are delivered or a visual or audible alarm to signal if the detergents and sanitizers are not delivered to the respective washing and sanitizing cycles.

Warewashing Machines that provide a fresh hot water sanitizing rinse shall be equipped with a, Flow Pressure device that measures and displays the water pressure in the supply line immediately before entering the ware washing machine.

Warewashing Machines, Manufactures' Operating Instructions.
A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's specifications. A ware washing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacture's specifications.

GOOD NEWS!

Food equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program is deemed to comply with parts 4-1 and 4-2 of FDA 1999 Food Code.

CLEANING OF EQUIPMENT AND UTENSILS

Equipment, Food Contact Surfaces, Nonfood-contact surfaces and Utensils Shall be clean to sight and touch.

Food contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.

Food debris on equipment and utensils shall be scraped over a waste disposal unit or garbage receptacle. If necessary, utensils and equipment shall be presoaked or scrubbed with abrasives.

Food contact surfaces and utensils shall be cleaned before each use with a different type of raw animal food.

Each time there is a change from working with raw foods to working with ready-to-eat foods.

Between uses with raw fruits and vegetables and with potentially hazardous food Before using or storing a food temperature measuring device.

At any time during the operation when contamination may have occurred.

Except as specified, food contact surfaces and utensils used with potentially hazardous food shall be clean throughout the day at least every four hours.

Containers holding refrigerated items should be cleaned at a frequency to preclude any soil residue.

At least every 24 hours for iced tea dispensers.

Equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers should be cleaned at a frequency according to manufacturer's instructions or at a frequency to preclude accumulations of soil residues.

TEMPERATURE REQUIREMENTS

The wash solution temperature for manual ware washing shall be maintained at not less than 110 degrees F. (or the temperature specified on the cleaning agent manufacturer's label instructions).

The temperature for mechanical ware washing machines depends of the type of machine being used. If you use a "low temp" machine, the sanitizing solution temperature cannot be less than 120F. For high temp machines the temperature of the fresh hot water sanitizing rinse shall not be less than 180F.

APPROVED SANITIZERS AND CORRESPONDING TEST KITS

1. Institutional chlorine
2. Iodine Solution
3. Quaternary ammonium compound solution.

Minimum temperatures for a chlorine solution vary based on the concentration and pH of the solution. Please check your manufacturer's instructions to insure that the proper temperature is maintained for your specific product.

Quaternary solutions must be maintained at a temperature not less than 75F.

Any equipment placed into a sanitizing solution, must be fully immersed for a minimum of 30 seconds.

When using any of these sanitizers it is required that you have the proper solution testing kit to ensure your chemicals are in fact effective. **THIS IS NOT AN OPTION.**

PROPER RINSING

In a 3-bay sink the second or middle sink will be designated as the rinse sink and utensils and equipment will be submerged in the water to dilute the washing solution before equipment is placed in the sanitizing compartment.

In a 2-bay sink scenario. The second sink will be designated as the rinse sink and utensils and equipment will be placed and held in the water to dilute the washing solution and until the first sink is drained, cleaned and filled with sanitizing solution. Then the equipment and utensils will be returned to the first sink to complete the sanitizing phase.

After cleaning and sanitizing, equipment and utensils shall be air-dried before contact with food and may not be cloth dried.

SIGNAGE

It is required that you post signs at all ware washing stations (including the bar area) that states required rinse temperatures for both manual and mechanical ware washing stations, as well as proper cleaning procedures. Employees should know exactly what temperatures to look for to ensure proper sanitation of equipment and utensils.