

MEETING BRIEF:



NATIONAL
**FOOD
SAFETY**
MONTH

RO Restaurant
owner.com

INADEQUATE CLEANING AND SANITIZATION

DATE: DAY: A.M. MOD: P.M. MOD:

Inform:

Guest Count/Sales	AM:	PM:
Business Pace		
Shift Expectations		
Announcements		
Events		

Educate:

Food & Beverage	Featured Item(s):
Discussion	
Focus	
Service/Hospitality	
Key Points	



Educate (cont.):

Teamwork/Safety/Other	
Focus	
Goal 1	
Goal 2	
Goal 3	

Inspire:

Welcome	Name	
Recognition	Name	Team
Thanks	Name	Team
Appreciations/Gratitudes	Voluntary	

Evaluate:

National Food Safety Month Week 1: Preventing Inadequate Cleaning and Sanitization

There's a massive food safety hazard lurking in your kitchen, and it's not suspicious produce or meat that's beginning to go bad. It's the back of your kitchen faucet—or maybe the knob on a piece of equipment.

Without proper cleaning and sanitizing, even the most mundane parts of your restaurant can be home to pathogens like bacteria or viruses. Cleanliness and sanitation violations are among the most common issues identified by food inspectors, but they're also some of the easiest to avoid.

A lack of proper cleaning and sanitizing can easily make people sick and potentially lead to full-blown foodborne illness outbreaks. Other consequences, like penalties or even temporary closure orders, can hurt your reputation and your bottom line.



How to Prevent It

- Implement cleaning and sanitization routines and set clear expectations for employees with checklists, pre-shift huddles, etc.
- Reinforce expectations with consistent training and routine check-ins.
- Lead by example by maintaining good cleaning and sanitizing habits yourself, and ensure all leadership does the same.
- Keep non-food contact surfaces clean and disinfect regularly to prevent the spread of germs.
- Follow the instructions on the label for all cleaners and sanitizers.

Quick Self-Check

Do you have the know-how you need to keep your establishment safe and clean? Check yourself with these essential Q's and A's.

1. Which is the best definition of "sanitizing?"

- ☐ A. Killing all germs present on a surface or object
- ☐ B. Removing dirt and debris that could make people sick
- ☐ C. Reducing pathogens on surfaces or objects to a safe level
- ☐ D. Using chemicals to eliminate bacteria

2. How often should food contact surfaces be cleaned and sanitized?

- ☐ A. After each use
- ☐ B. Any time a potential contaminant is used
- ☐ C. At the beginning and end of each shift
- ☐ D. All of the Above

ANSWER KEY

QUICK SELF-CHECK

1. **C:** Sanitizing involves using specific products, called sanitizers, to reduce the levels of pathogens (like bacteria) to levels deemed safe for foodservice.
2. **D:** Proper cleaning and sanitizing after food comes into contact with a surface will reduce pathogens to a safe level and ensure the surface is ready to use in the future.