

CLEANING. SANITIZING. DISINFECTING.

Preventing Food Safety Violations



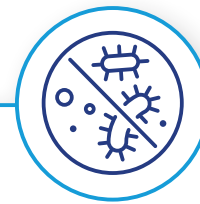
CLEANING

Removes food
and dirt from
a surface



SANITIZING

Reduces pathogens
(bacteria, for
example) on surfaces
to safe levels



DISINFECTING

Removes all
pathogens from
a surface



Learn more at
FoodSafetyFocus.com

HOW TO **CLEAN** & **SANITIZE** EQUIPMENT

Preventing Food Safety Violations



RINSE OR SCRAPE BEFORE LOADING

SCRAPE items before washing them. If necessary, items can be **RINSED OR PRESOAKED**.

This may be necessary when handling items with dried-on food.

LOAD RACKS THE RIGHT WAY

Use the correct dish racks. Load them so the water spray will reach all surfaces. **NEVER** overload dish racks.

AIR-DRY ALL ITEMS.

Towels can harbor bacteria and could contaminate your clean dishes. Make sure they are **COMPLETELY DRY** before stacking or storing them.

1

2

3



CLEANING & SANITIZING DISHES

Preventing Food Safety Violations



Learn more at
FoodSafetyFocus.com

CLEANING & SANITIZING YOUR OPERATIONS

Preventing Food Safety Violations



Follow the
instructions on
the label for all
cleaners



Clean and
disinfect
nonfood-contact
surfaces



Store chemicals
according to their
labels and always
away from food
and food contact
surfaces



Learn more at
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DEVELOP & IMPLEMENT A CLEANING PROGRAM

Preventing Food Safety Violations



**KNOW THE
ROUTINE**



**KEEP
IT CLEAN**



**LET IT
BE SEEN**



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