



# Food Premises Sanitation



# Cleaning and Sanitizing

- utensils, multi-service articles, equipment and food contact surfaces must be cleaned and sanitized after each use

Utensils and multi-service articles must be cleaned and sanitized in a machine dishwasher or using the three compartment sink technique to reduce the potential for the spread of pathogenic bacteria.

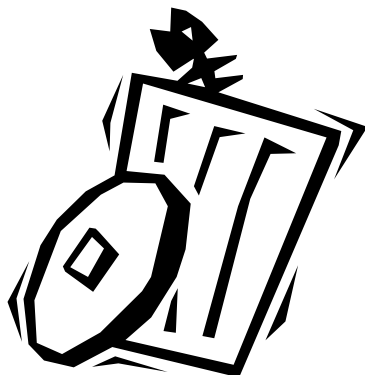


- floors, walls, ceilings, equipment and washroom fixtures must be cleaned and sanitized on a regular basis

This will keep your establishment clean, reduce the potential for cross-contamination and minimize pest infestations.

- garbage containers and garbage areas must be cleaned and sanitized on a regular basis

This will reduce odours and the spread of harmful micro-organisms. In addition, many customers will see the garbage area when they park their cars and might pass judgement on the establishment.





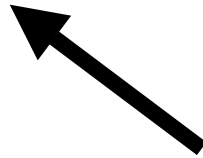
# Machine Utensil and Dishwashing

**AIR DRY**



**SANITIZE**

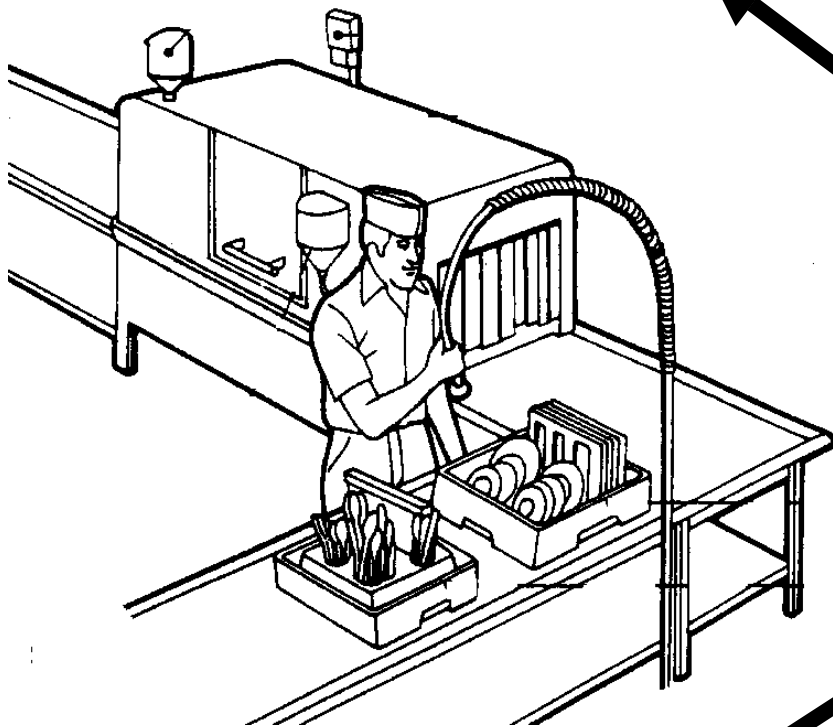
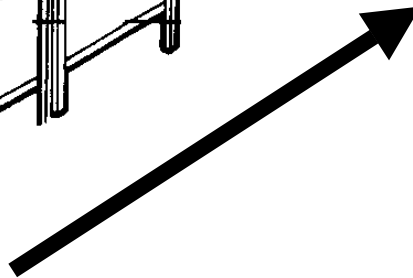
hot water at a minimum of 82°C for 10 seconds  
OR  
chemical solution, following supplier's  
instructions for proper concentration and contact  
time



**RINSE**



**WASH**  
with clean water and  
detergent  
water temperature  
maintained between  
60°C and 71°C



**SORT, SCRAPE AND  
PRE-RINSE**



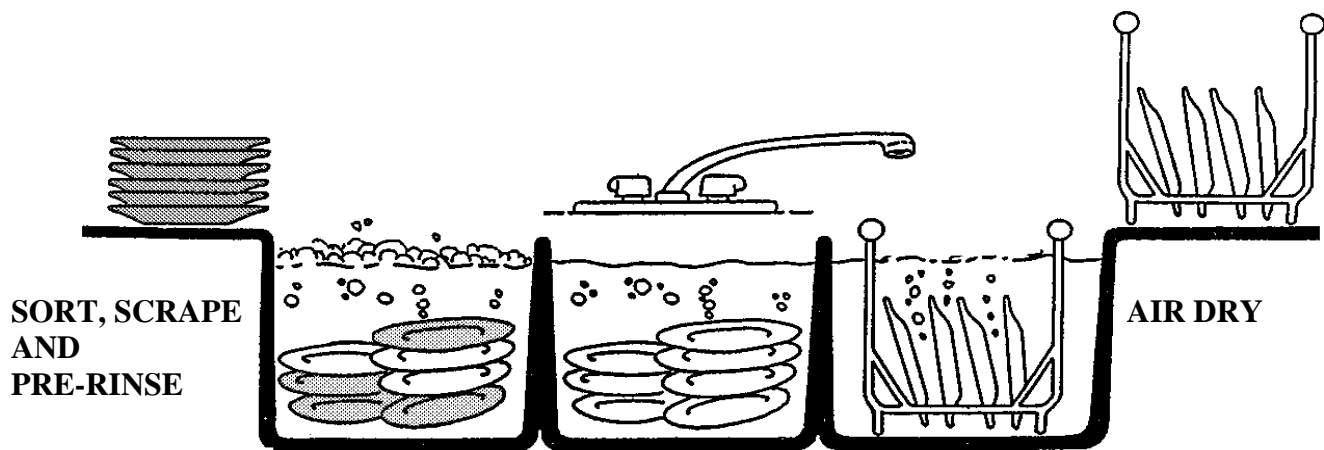
# Machine Dishwashing

- follow manufacturers' and chemical suppliers' instructions
- monitor wash and sanitizing time and temperatures
- machine must be cleaned each day paying special attention to jets and strainers



# Manual Utensil And Dishwashing

## 3 Compartment Sink



**SINK 1:**  
**WASH**  
warm water  
and detergent

**SINK 2:**  
**RINSE**  
clean water  
(minimum  
temperature of  
water 43°C)

**SINK 3:**  
**SANITIZE**  
minimum of 45  
seconds in:  
  
(i) 100mg/L  
chlorine solutions at  
a minimum  
temperature of 24°C

OR

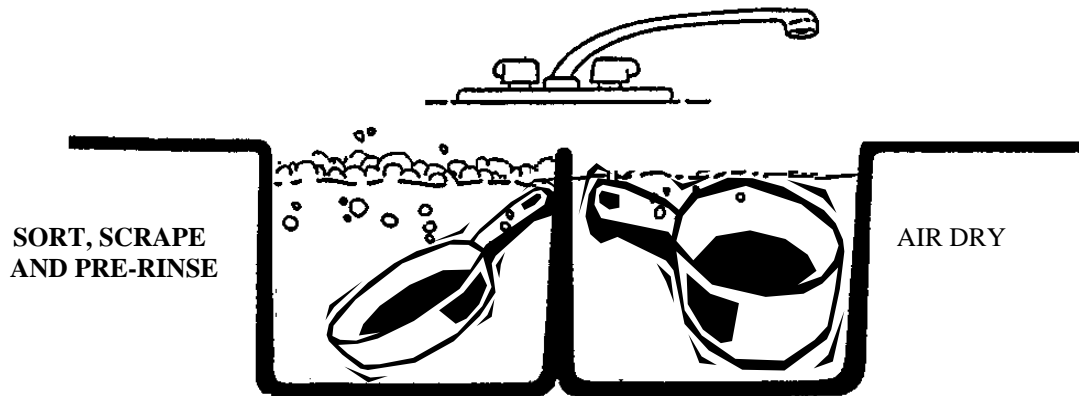
(ii) clean water at a  
minimum  
temperature of 77°C

*Graphic adapted from York Region Health Services Department*



# Manual Pot And Oversized Utensil Washing

## 2 Compartment Sink



SINK 1:

**WASH**

warm water and detergent

**RINSE**

clean water  
(minimum temperature of water 43°C)

SINK 2:

**SANITIZE**

minimum of 45  
seconds in:

(i) 100mg/L chlorine  
solution at a minimum  
temperature of 24°C

OR

(ii) clean water at a  
minimum temperature  
of 77°C

*Graphic adapted from York Region Health Services Department*



# Dishwashing By Hand

- change water frequently to maintain minimum temperatures and concentration of solutions

As dishes are being washed, the temperature of the water will decrease and the sanitizer will be used up. Thermometers and test papers must be used to test the temperature and the sanitizing solution.

- chlorine, quaternary ammonium and iodine are acceptable sanitizers

100 mg/L chlorine solution, 200 mg/L quaternary ammonium solution or 25 mg/L iodine solution at a minimum temperature of 24°C are acceptable sanitizing solutions and temperatures. Vinegar is not a sanitizer.

- a “wash in place” procedure must be used for large equipment

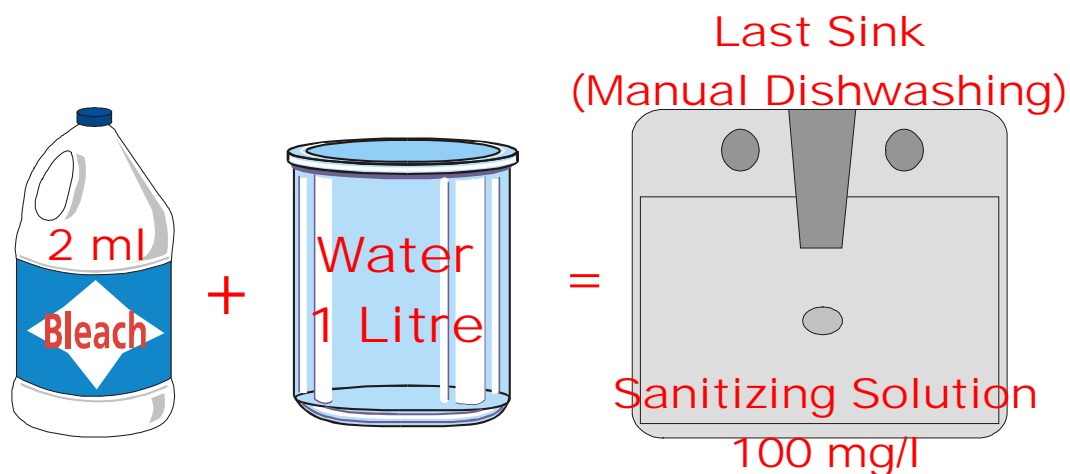
The equipment must be washed or scrubbed with a detergent solution, rinsed with clean water and sanitized. Sanitizing can consist of hot water or steam sprayed on the treated surface to a minimum temperature of 82°C. A chemical solution sprayed on the treated surface at double the strength used for manual dishwashing is acceptable.

- use 2 mL of liquid chlorine for every 1 litre of water to make a disinfection solution of 100 mg/L

Use the following formula to make a disinfection solution of 100 mg/l.

$$\frac{10.5}{\% \text{ of chlorine}} \times \text{litres of solution wanted} = \text{mL of chlorine required}$$

% of chlorine is the percent stated on the label. For litres of solution wanted, fill the sink using a known volume.



- store dishes and utensils properly to protect them from contamination

Examine dishes and utensils. Re-wash any dirty dishes and discard any damaged items. Store utensils with all handles pointing in one direction and with eating and food contact surfaces protected.

- use the handles when touching utensils

This will not re-contaminate the cleaned and sanitized utensils. Do not touch the business end of the utensil.



# Housekeeping

- clean floors using damp mops at least once daily

Do not dry sweep floors as this will cause dust and dirt to fly into the nearby food.

- keep walls, ceilings and light fixtures clean and in good repair

Provide sufficient lighting to help clean. Replace burned out bulbs promptly. Ensure light fixtures have covers to prevent breakage.

- remove dirt from under equipment, in corners and in hard-to-reach places

This will eliminate a food supply for pests and keep your establishment clean.

- store all supplies at least 15 cm off the ground to allow for proper cleaning and to help reduce pest problems

This will also allow for good air circulation and not cause food to go soggy or mouldy.

- keep equipment clean and in good repair

Take apart, clean and disinfect food preparation and service machines daily.

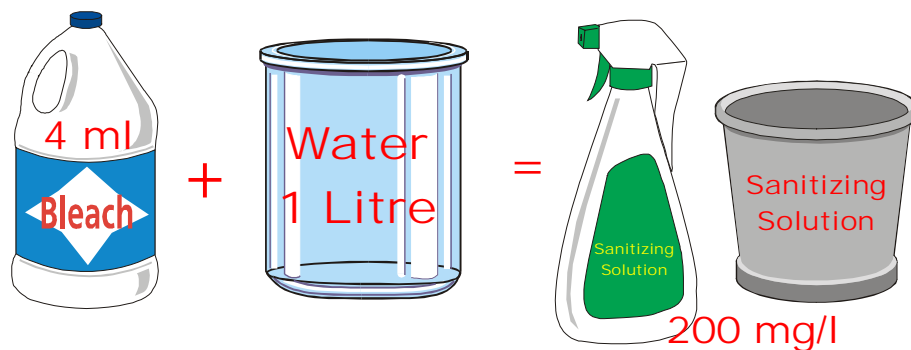


- clean and sanitize all tables, counters and work surfaces often

Pathogenic bacteria can be on these surfaces and transferred to the food.

- a sanitizing solution of 200 mg/l can be used to spray on and/or wipe down tables, counters and work surfaces

Sanitizing solutions stored in a spray bottle should be changed daily. Solutions stored in a bucket should be changed at least 3-4 times per day.



- mechanical ventilation hoods, filters and vent pipes that remove heat, steam and odours must be cleaned often

Clean filters will extend the life of your exhaust fan as it will not have to work as hard. A clean ventilation system will also help prevent infestations and fires.

- wash and sanitize empty food bins and containers before refilling them

Clean food bins will keep your food fresh longer, minimize pest infestations and not spread pathogenic or spoilage micro-organisms.



# Sanitary Facilities

- clean washrooms, toilets, lockers and change rooms at least once daily

A dirty washroom will not present a good image of the restaurant to your customers.

- provide a constant supply of hot and cold running water, soap in a dispenser and paper towels

Remember, handwashing using the supplies provided will help prevent the spread of disease. Air dryers can be used instead of paper towels.



- provide a garbage container

This will keep your washroom tidy and discourage customers from throwing their paper towels in the toilet and on the floor.

- provide:
  - a self-closing device on the door
  - a sign easily recognizable on the door
  - a lockable door for the toilet



# Pest Control

- eliminate nesting areas by removing unused equipment and by keeping all areas clean, especially behind equipment and shelving

Keeping walls and floors in good repair will also help eliminate nesting areas.

- keep pests out by screening doors and windows

The best pest control is to keep pests out. If doors and windows are used for ventilation purposes, screening must be provided.

- caulk and fill all holes with steel wool

This is very important around pipe and drain openings in the walls and floors as pests use these as pathways.

- check deliveries for infestations

For mice, look for droppings and gnawing on packaging. For cockroaches and other insects, look for actual sightings (live and dead), droppings and damaged product and packaging.



- eliminate any food and water source

The lack of a food supply will make the poison bait more effective as they will be hungry and eat more of the poison bait.

- have a licenced pest control company on contract

These people are professionals and if they can control your infestation, it is well worth the money. It would be embarrassing if a customer sees a pest running around your dining room.

- **protect poison bait from contamination**

Use covered bait stations to protect the bait and your food products from contamination. Place covered bait stations along walls out of harms way. Know where the bait stations are located and check them regularly to ensure the bait is fresh.

- **poison bait must be labeled and stored in an area separate from food**

Doing this will prevent accidental chemical poisoning.

- **properly dispose of any dead pests immediately**

When using poison baits, check surrounding areas for dead pests. When using snap traps, catchalls or glue boards, check devices daily for dead pests. Trapping devices must be placed on known pest pathways for maximum affect. For snap traps, common baits are peanut butter, bacon and chocolate. Tie the bait to the trigger using a thread.

- **store garbage in pest proof containers and keep these areas clean**

Again, this will reduce their food supply making the poison bait more effective.





# Review Questions

1. Sanitizing utensils is important because:
  - a) it will reduce the transfer of pathogenic micro-organisms
  - b) it makes the dishes shiny
  - c) it removes fingerprints
  - d) none of the above
  
2. The proper use of a 2 compartment sink is:
  - a) clean and rinse in the first sink, sanitize in the second sink
  - b) clean in the first sink, rinse and sanitize in the second sink
  - c) for handwashing only
  - d) for washing vegetables only
  
3. Washrooms must have the following items:
  - a) hot and cold running water
  - b) soap in a dispenser and paper towels
  - c) a garbage can
  - d) all of the above