

The Everclean Report



Special Interest Articles:

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Thermometer

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Calibrating Your Thermometer

To ensure that potentially hazardous food items are maintained at the correct temperatures, it is essential that cold/hot holding temperatures, cooking temperatures, and cooling temperatures are regularly checked. This is not possible without a calibrated thermometer. The easiest way to calibrate and verify your thermometer's accuracy is to check it using an ice/water slurry:

1. Place equal parts crushed ice and water into a container.
2. Place the probe end of the thermometer into the ice water slurry, making sure that the probe doesn't touch the bottom or sides of the container.
3. Leave the thermometer in the slurry for at least one minute. The thermometer should read 32°F +/- 2°F. If your thermometer doesn't read 32°F, adjust your thermometer accordingly. If your thermometer is not adjustable, it is recommended that the thermometer be discarded or sent back to the manufacturer for professional calibration.

Always keeping your thermometer calibrated helps you ensure the proper temperatures for PHFs.

Keep Floor Drains Clean

Floor drains play a central part in keeping a kitchen safe and clean. To keep floor drains functioning properly, they must be correctly used and regularly maintained. While drains that are fully operational help keep your floors clean, drains that are not maintained are often a source of pests and odors.

Good floor drain sanitation begins with good floor sanitation. Before mopping, be sure to thoroughly sweep the floor, removing as much solid material as possible to trash cans. While floor drains are designed to accommodate a certain amount of solid material, whatever makes it into a drain serves as a potential clog. For the same reason, avoid the deliberate dumping of grease-laden waste into floor drains; such waste should be disposed of through dish sinks equipped with grease traps.

As part of your regular floor drain maintenance, remove the floor grates and thoroughly remove the grime that has built up on the drain walls. By using a stiff drain brush and a mild cleaner (your chemical supplier can assist you in selecting appropriate drain cleaners), you can effectively reduce any buildup. After cleaning the drain walls, clean the floor grates and return them. At least once a year, a commercial service should clean your drains out to the sewer.

By following these simple guidelines, you can keep your floor drains clean and functional, and thereby improve the overall cleanliness of your kitchen.

Dented Cans

Dented cans are always a food safety concern, but why? Dented cans are of high concern because *Clostridium botulinum* can grow inside of the can. The botulism toxin causes botulism poisoning, a serious and life-threatening illness in humans and animals. To understand the seriousness, consider that botulism is considered the most powerful neurotoxin ever discovered.

To ensure safe food for your customers, it is important to make sure that cans in your stock are free of dents. Make sure to check your cans as you put them on the shelf, looking for dented rims (top and bottom), and dents at the side seam. *Any* damage to those areas should be considered as an alteration to the seal, and the product should be thrown away. If you drop the can and dent it yourself, you can *immediately* open the can, transfer the product to a clean container, and dispose of the can. If you dent a can and open it immediately, there has been no time for botulism to grow.

Don't forget: dented cans cause botulism poisoning so keep them out of your stock!

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