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The Everclean Report

Special Interest Articles:

- Power Outages
- Pest Management 24/7
- Scratched Surfaces

Power Outages

Power outages may last minutes to days. Here are some methods to help keep food safe and prevent consumers from getting sick:

When the Power Goes Out...

1. Note the time the power outage began; discontinue all cooking operations.
2. Do not place hot food in coolers as this will raise the equipment temperature.
3. Maintain hot PHF's at 135°F or above.
4. Discard food that is in the process of being cooked, but has not reached the final cooking temperature.
5. Make sure to keep the refrigerator and freezer doors closed.
6. Pack dairy, meat, fish, sauces, and perishable foods into a cooler (Styrofoam coolers work fine) surrounded by ice.
7. Dispose of any perishable food that has been above 41°F for two hours.

Once Power is Restored . . .

1. Check the temperatures of food before cooking or eating it to ensure that it is 41°F or below.
2. Review equipment thermometers to verify the temperature reads 41°F or below.
3. If an equipment thermometer is not available each food item will have to be evaluated separately.
4. Never taste food to determine its safety and do not rely on appearance or odor.
5. Dispose of any perishable food with temperature readings greater than 41°F or that have come into contact with raw meat juices.

Always contact your supervisor when in doubt. Food safety must be maintained in a crisis situation.

Pest Management 24/7

Keeping your facility free from pests is a priority in food safety and brand image. The following are three factors that are critical in managing pest issues:

Increased Inspection and Monitoring:

During Production:

- Rely on controls like traps, glue boards, and other non-pesticide treatments;
- Check deliveries for "hitchhikers". When possible, remove product from cardboard upon delivery. The cardboard should be discarded immediately.

After Hours:

- Get underneath the production line and probe for pests;
- Open equipment and access panels to check for hidden pests;
- Use non-hardening silicone to seal cracks and crevices.

Detailed Documentation of Inspections

- Document any pests found in the facility;
- Document other activities within that are conducive to pests (sanitation issues).

Strong Communication

- Review pest company reports and act upon recommendations;
- Talk to hourly staff. Find out if they have seen any activity.
- Talk to your pest company, supervisor, or Everclean trainer about any issues that come up regarding pests.

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Scratched Surfaces & Bacteria

Constant abrasive cleaning can cause work surfaces to become scratched and gouged. This can create a harborage for bacteria and allow food particles to become tightly packed. This environment makes it possible for bacteria to survive industrial cleaning. According to Manchester Metropolitan University, "Tiny amounts of soil are enough to provide nutrients and a reservoir for contaminating bacteria to survive the cleaning process..." It is important that all contact surfaces are kept clean and free from scratches.

Any comments or questions should be directed to info@evercleanservices.com.