



February 2010
Volume 9, Issue 2

The Everclean Report

Avoiding a Diligent Preparation Violation

Diligent preparation means planning ahead. Anticipating how much food you'll need and when you'll need it is important in avoiding diligent preparation violations.

Timing:

- **Do not place food into a holding unit until the food has been properly cooled to 41°F or colder.** Prepare foods from cold ingredients, use an ice bath during prep and allow freshly prepared foods to rapidly cool in a walk-in. Holding units are designed to hold foods at proper temperature, not to rapidly cool them. Allow yourself enough time to let PHFs cool to 41°F before placing the food into a holding unit. Some examples would be reach-in coolers, cold tops, and line drawers.
- **Attend to food in a timely manner.** Ensure that employees finish one task before starting another. If an interruption in preparation does occur, place the PHF back into a holding unit to prevent it from entering the danger zone.
- **Do not attempt to prep large quantities of food all at once.** When preparing a large quantity of food, work in small amounts. Return freshly prepped foods to a walk-in or reach-in promptly before obtaining more food for preparation.

Beverage Nozzles

A significant volume of carbonated beverages are consumed daily. Carbonated beverages can hardly be called a potentially hazardous food and there is a level of implied safety in carbonated beverages that consumers have come to expect.

Under the assumption that soda itself will not cause foodborne illness, why the fuss about keeping soda nozzles clean? The answer is that the accumulation in a soda nozzle can harbor bacteria and contaminate the beverage.

Too often soda and tea nozzles (and soda guns at the bar) are either not cleaned or simply soaked in a sanitizer solution. Nozzles and guns require more than just a sanitizing step. They must be washed, rinsed, and sanitized. Coke and Pepsi offer special brushes that clean the inside of the nozzles. If you do not have one, ask your service representative for a new brush. Some restaurant operators run the soda nozzles through the dish machine. Whatever method for cleaning you use, never forget to clean before you sanitize.

Provide training to all staff about the proper way to clean and sanitize nozzles. Inspect the nozzles daily. Keep in mind that soiled nozzles are considered a critical violation with the health department.

In-use Wet Cloth Storage

Bacteria need moisture to live. Wet wiping cloths could harbor a lot of bacteria if they are not properly attended to. Wet cloths (called in-use cloths) must be stored in a sanitizer solution unless in active use. The sanitizer must be at 200 ppm Q.A.C (the test strips that turn green) or 50-100 ppm chlorine (the test strips that turn blue). Everclean recommends a level of 100 ppm chlorine.

Here are some tips to follow when dealing with wet wiping cloths:

- Store wet cloths submerged in sanitizer buckets when not in active use.
- Soiled wet cloths must be put in the laundry bag, not in solution.
- Cloths used as heat protection (at the wok line) tend to become moist and soiled. Everclean will not be deducting points for this, but be very aware of the need to keep these cloths dry & clean as best as possible.

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

Special Interest Articles:

Avoiding a Diligent Preparation Violation

Beverage Nozzles

In-use Wet Cloth Storage

Everclean Services

Phone:
(877) 532-5326
(818) 874-1290

Fax:
(818) 865-0465

E-Mail:
info@evercleanservices.com