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The Everclean Report

Wash, Rinse, & Sanitize

Proper washing and sanitizing of food contact surfaces include but is not limited to tableware, food storage containers, cutting boards, utensils and equipment. This is an important process which affects your entire operation. Improper cleaning of food contact surfaces can lead to build-up that can harbor the growth of pathogenic bacteria, resulting in the spread of Foodborne illness!

Special Interest Articles:

Wash, Rinse, & Sanitize

Setting up a
3 compartment sink

Some items to consider:

- Train your team members to properly wash, rinse, sanitize, and inspect all food contact surfaces.
- Pre-scrape, pre-wash and/or pre-rinse the food and trash from the plates and wares.
- Do not overload the dishwasher racks. Placing plates sideways, facing backwards in the racks, or placing pans inside each other; will not effectively clean the dishes and utensils because the spray pattern of the dishwasher will not contact the soiled surfaces.
- Make sure your equipment is functioning properly.
- Your dishwasher should be meeting the manufacturer specifications listed on the machine's data plate. This includes water temperature, water pressure, and/or chemical concentrations.
- Verify that utensils, wares and equipment coming out of the dishwasher or 3 Compartment sink are clean to sight and touch before beginning the air dry process.

For manual 3 Compartment sink operations, the **CONTACT TIME** is usually specified by the chemical manufacturer on the product label. For Chlorine, this is usually 30 seconds and for QUAT, it may be from 1 to 2 minutes. Dish machines should be monitored for temperature and/or sanitizer concentration throughout operating hours. Some operators have had success using a log to record chemical test strip and/or temperature readings to address challenges before the inspector arrives.

Setting up a 3 compartment sink

Cleaning is removing the visible dirt from the surface of a piece of equipment. Sanitizing is reducing the number of microorganisms to a safe level. Cleaning and sanitizing go hand in hand. In order to be effective, surfaces must first be cleaned and then sanitized. Here are some steps to set up your sink to ensure the cleanliness of your dishes, utensils, and wares.

Start with 3 clean basins by washing, rinsing and sanitizing each compartment of the sink. Then set up as follows:

- The **WASH** compartment shall contain detergent and water ($\geq 110^{\circ}\text{F}$).
- The **RINSE** compartment shall contain clean and clear water. Detergent residues inactive sanitizers. A thorough rinse is crucial to prevent detergent residues from deactivating a chemical sanitizer.
- The **SANITIZE** compartment shall contain water and the chemical at the concentration specified by the manufactures label. Immerse wares, glasses, equipment and utensils in this compartment for the time specified by the manufacturer ("**CONTACT TIME**")
- Allow utensils and wares to air-dry on a clean drain board or other approved surface.

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