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The Everclean Report

Cleaning vs. Sanitizing

Special Interest Articles:

- Cleaning vs. Sanitizing
- Manual Warewashing with 3 Comp Sink
- What is a backflow?

Cleaning is removing the visible dirt from the surface of wares. 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.

Are your sanitizer levels at the proper PPM and temperature?

- Chlorine in a 3-basin sink needs to be at 100ppm and at a dish machine 50ppm (depending on manufacturer's specifications). The recommended temperature is 55°-100°F.
- Quat sanitizers need to be 150-400ppm with a temperature of 75°-120°F.

It is also important to note the immersion times.

- Chlorine is 30 seconds.

- Quat is 60 seconds, this is important to remember when washing glassware behind bars!

Why is it important to clean and sanitize? Effective cleaning reduces chances of food contamination. Also, customer's perception of cleanliness is influenced by what they see on the outside and inside of your establishment. Poor cleanup performances can harm customers and ultimately hinder business. Most importantly, sanitary conditions protect the health and well being of your customers.

"It is the responsibility of every person working in the food industry to keep things clean and sanitary."

Cleaning & sanitizing begins with YOU!

Manual Warewashing with 3 Compartment Sink

Setting up a 3 compartment sink is as easy as 1-2-3 and 4 and 5. Start with 3 clean basins by washing, rinsing, and sanitizing each compartment of the sink. Then set up as follows:

1st Compartment: "Wash"

- Use correct amount of detergent based on quantity of water
- Wash water should be maintained at 100F
- A cloth, nylon brush or other approved cleaning device should be used to loosen and remove soil

2nd Compartment: "Rinse"

- Removes cleaning agents, soap film, remaining food particles and abrasives
- Rinse water must be kept clean

3rd Compartment: "Sanitize"

- Water temperature should be warm
- Equipment and utensils should stay immersed for a minimum of 60 seconds (Quats)
- When sanitizer is depleted, solution must be replaced
- Concentration/PPM of sanitizer must be checked periodically

To ensure the safety of your guests, properly sanitizing is a must!

After washing, rinsing, and sanitizing, be sure to air dry and inspect well before storing.

What is backflow?

Backflow is the backward flow of contaminated water into a potable water supply. It occurs when contamination is forced into a potable water system through a connection that has a higher pressure than the water system or when there is reduced pressure or a vacuum formed in the water system. Prevention methods & devices include air gap (most dependable), vacuum breaker, double check valve, and reduced pressure valve.

The plumbing system in your establishment must be designed, constructed, and installed according to the plumbing code in your local jurisdiction.

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

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