Cleaning & Sanitizing

The 4 steps of cleaning and sanitizing food contact surfaces...

1. Clean the surface using soap and remove all food residue
2. Rinse the surface
3. Sanitize the surface with clean rag
4. Allow the surface to air dry

Food contact surfaces need to be cleaned and sanitized:

- Before and after your done working with them
- Between different food products to prevent cross-contamination

Be sure to clean and sanitize all surfaces...

Examples include:
- Walls
- Storage shelves
- Garbage containers
- Cutting boards
- Knives
- Pots and pans
- Worn or cracked equipment should be discarded as it may hold pathogens.

<table>
<thead>
<tr>
<th>Sanitizer Type</th>
<th>Test Concentration</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quaternary Ammonia Concentration</td>
<td>Test Between 100 ppm - 200 ppm</td>
</tr>
<tr>
<td>Chlorine Bleach Concentration</td>
<td>Test Between 50 ppm - 100 ppm</td>
</tr>
<tr>
<td>Iodine Concentration</td>
<td>Test Between 12.5 ppm - 15 ppm</td>
</tr>
</tbody>
</table>

Always check manufacture specifications on how to properly use sanitizer concentration

Prepared by:
Morris County Office of Health Management
643 West Hanover Ave, Morristown, 07960
Proper Food Storage

Food items must be:

- Obtained from an approved source
- Be stored in approved containers with tight fitting lids
- Inspected upon delivery to ensure that potentially hazardous food is received at or below 41°F
- Stored at least 5 inches above the ground and properly covered
- "Ready-to-eat" foods must be stored above uncooked or raw foods. Foods must be properly stored based on its internal cooking temperatures (see picture on right)

<table>
<thead>
<tr>
<th>Internal Cooking Temperatures</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Ready to eat foods including:</strong> fruits, vegetables, deli meats, cheese</td>
</tr>
<tr>
<td>Raw whole cuts, beef, pork, fish, seafood</td>
</tr>
<tr>
<td>Raw ground meats, eggs, sausage</td>
</tr>
<tr>
<td>Raw Chicken, turkey, duck, &amp; stuffed foods (i.e. stuffed shells, lasagna, stuffed peppers)</td>
</tr>
</tbody>
</table>

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Cooling & Reheating
All-Ready Cooked Food

Temperature Danger Zone
- The temperature danger zone is from 41°F to 135°F. When food is left in between these temperatures, bacteria grows at rapid rates. Cooling must be done in two parts and meet the required time and temperatures.

Cooling Step 1
- Cooked foods must be cooled from 135°F to 70°F within 2 hours or less.

Cooling Step 2
- Cooked foods must be cooled from 70°F to 41°F or lower within the following 4 hours or less.

Total Time
- Cooked foods must be cooled in a total of 6 hours. Time starts ticking once the temperature of the food drops to 135°F.

Methods of cooling...
- Cool foods faster by dividing larger food items into smaller portions to reduce the quantity/size of the product.
- Place food in shallow pans no deeper than 4 inches and in the refrigerator/freezer or use a combination of the methods below:
  - Make an ice water bath, and stir food frequently.
  - Stir the food with a clean and sanitized ice paddle.

Reheating foods
- Reheat previously cooked foods to an internal temperature of 165°F.
- Reheated foods must reach 165°F within 2 hours or they must be thrown out.
- Reheated foods can only be reheated once.
- Use left overs within 4 days.

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Public Health
Prevent. Promote. Protect.