

CLEANING

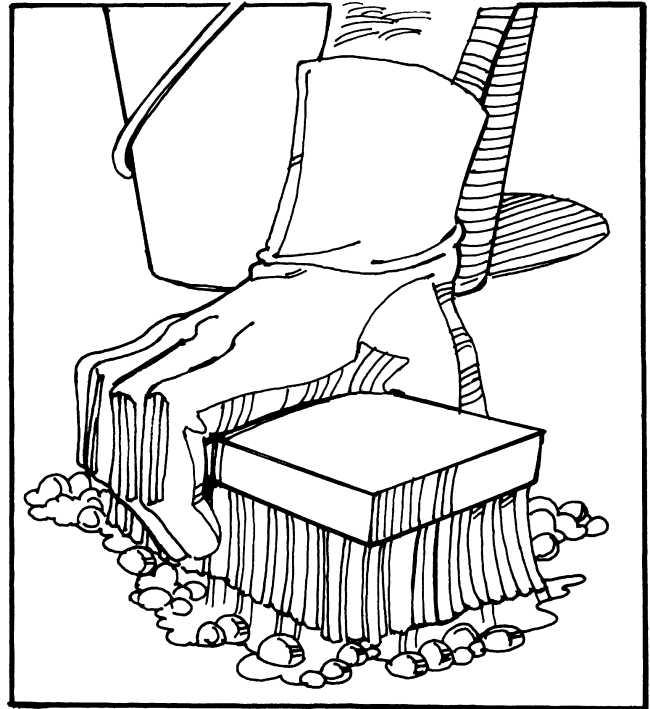
the Right Way

Safe food service begins with a facility that's clean and in good repair. If an area doesn't look clean, it probably isn't. And even if it is clean, it may not be sanitized. Clean regularly, and make sure there's good ventilation.

How to Sanitize

Use a bleach solution or commercial product to sanitize.

- ◆ Bleach: Use 1 tablespoon of non-scented chlorine bleach per gallon of water.
- ◆ Commercial Products: Follow the manufacturer's instructions.



TO KEEP YOUR FACILITY CLEAN, ROUTINELY SANITIZE THE FOLLOWING AREAS.

Walls, Ceilings and Floors

- ◆ Swab or spray walls with a cleaning solution.
- ◆ Swab ceilings with a cleaning solution. Avoid spraying, as it could soak lights and ceiling fans.
- ◆ Sweep floors, then mop or use a spray method.

Storage Areas

- ◆ Sweep and scrub walls, ceilings, floors, shelves, light fixtures and racks regularly.
- ◆ Routinely look for damaged and spoiled foods, broken or torn packages and bulging or leaking cans.
- ◆ Remove potentially spoiled food immediately and clean area thoroughly.

Trash Collection Areas

- ◆ Keep garbage away from food preparation areas.
- ◆ Empty trash regularly so it doesn't overflow.
- ◆ Frequently clean and sanitize garbage containers inside and out.

Restrooms

- ◆ Scrub restrooms with sanitizing solution daily and keep doors closed.
- ◆ Keep restrooms stocked with:
 - toilet paper.
 - liquid soap.
 - disposable paper towels and/or working air blowers.
 - covered trash receptacles.
- ◆ Check that faucets are operating properly.

Cleaning Cloths

Remember to keep wiping cloths sanitized.

- ◆ Store wiping cloths in sanitizing solutions.
- ◆ Avoid using cloths that wipe up food spills for any other purpose.
- ◆ Keep cloths used with raw animal foods separate from cloths used for other purposes.