

CLEANING AND SANITIZING: **DO THE 2Step**



STEP 1. Clean

Clean equipment and work surfaces with hot, soapy water. Rinse thoroughly.



STEP 2. Sanitize

Sometimes chemicals are used for sanitizing, and sometimes high temperature is used. Check with your manager.

- Sanitizing buckets are used in all production and service areas. Wiping cloths should be kept in the solution. The sanitizing solution is changed frequently because it loses effectiveness when it becomes contaminated with food particles.
- Test strips are used to verify the chemical concentration for sanitizing solutions. Record results.
- Dishmachine chemical concentration or temperature is checked and recorded at each meal. If a high-temperature dishmachine is used, a temperature sensor is used at each meal to verify the rinse temperature.

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Food Safety Project

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A Guide to Food Safety

for Retail
Foodservice Employees



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You Can Prevent Foodborne Illness

HANDWASHING IS BASIC

How do you wash your hands?

- Use a designated hand sink.
- Use soap and hot water and vigorously rub your hands together for 10–15 seconds, or the time it takes to sing *Happy Birthday* twice.
- Turn off the faucets by using a single-use paper towel.
- Dry your hands with another single-use paper towel.

When should you wash your hands? OFTEN!

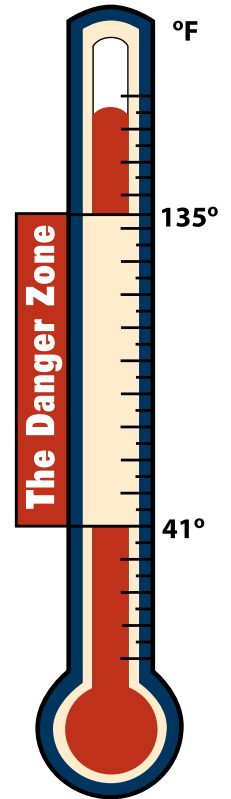
- Before beginning work shift
- Before returning to work after a break
- Before putting on single-use gloves
- Before each new work task
- After eating or drinking
- After using the restroom
- After sneezing, coughing, or using a tissue
- After you have touched any part of your body, such as your hair, ears, nose, or mouth

TEMPERATURE AND TIME

Temperature and time are critical factors in foodservice. It is important to keep food out of the TEMPERATURE DANGER ZONE.

Here are some temperature and time guidelines that are followed in retail foodservices:

- Hot foods are held above 135°F.*
- End-point cooking temperatures are taken for all hot food items.
- Leftovers are reheated to 165°F.
- Cold foods are kept below 41°F.
- Temperatures for refrigerators, freezers, cooking, and serving are taken and recorded.
- Ingredients for recipes or menu items to be served cold are chilled before preparation.
- Thawing is done in the refrigerator.



* Based on the 2005 FDA Food Code. Contact your local health department for guidelines in your area.