

Vitally Important

In summary, sanitization when properly performed, is crucial to safely reduce the level of microbial hazards (bacteria, viruses, etc.) on food contact surfaces and equipment. Remember, together we can get rid of the bad guys.



On May 1, 2005 the Deseret News printed an article that cited the most commonly identified critical violations found in food establishments throughout Salt Lake County. In January 2006, The Bureau of Food Protection completed a second analysis. The most commonly cited violations are listed below:

1. Food Contact Surfaces Clean to Sight and Touch
2. Hot and Cold Holding
3. Separation, Packaging, Segregation of Raw Animal Foods
4. Storage, Separation of Toxics/Chemicals
5. Eating, Drinking or Using Tobacco
6. Contamination by Employee Hands
7. When to Wash Hands
8. Chemical Sanitization

Brochures have been developed for each of these eight commonly cited critical violations. An additional brochure discusses “Cooling Potentially Hazardous Foods”.

These brochures are part of a goal to reduce critical violations in food establishments and have been developed to aid you in correcting critical violations in your establishment.

For further information or questions concerning food safety contact:

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Preventing Contamination of Food Contact Surfaces and Equipment Through Proper Sanitization



Sanitization Defined

Sanitization is the application of heat or approved chemicals to cleaned surfaces to achieve a five fold reduction in the number of micro-organisms.

Sanitization REQUIRED

All food contact surfaces of equipment and utensils must be sanitized after washing and rinsing to remove disease causing micro-organisms that may cause food borne illnesses.



Two methods can be utilized when sanitizing : heat or chemical.

Heat Sanitization

Heat sanitization requires immersion/rinsing of the food contact/utensil surface in hot water that is hot enough to heat the surface to 160 degrees Fahrenheit for a minimum of 30 seconds. Hot water sanitization through mechanical operations (dish washing machine) requires an irreversible registering temperature indicator to verify that utensil surfaces have achieved a minimum temperature of 160° Fahrenheit.

Chemical Sanitization

Chemical sanitization: Typically this is achieved through immersion or rinsing clean equipment in warm water containing a concentration of 50-200 ppm chlorine for 30 seconds **or** immersion/rinsing

(continued in next section)

of equipment in a chemical concentration of quaternary ammonia (or “Quats”) that is generally 200 - 400 ppm. Chemical sanitization may also be applied to cleaned equipment by swabbing, brushing, or pressure spraying with the chemical concentrations and contact times described above. In order to verify that the chemical concentrations are correct, test papers that are specific for the chemical sanitizer in use must be provided and available at all times for routine use.

