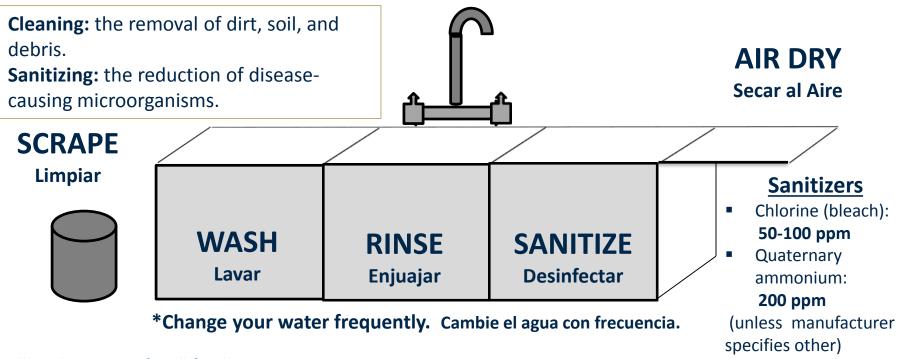
Proper Cleaning & Sanitation



Follow these steps for all food service equipment:

- *At least every 4 hours during continued use
- *Every time raw meat, poultry, fish, or eggs are prepared
- Test with appropriate test strips
- Contact time required for chlorine=10-seconds quaternary ammonium=30-seconds



Hendricks County Health Department

Food Protection Program

Hendricks County Government Center 355 South Washington Street, G30 Danville, IN 46122 Office: (317) 745-9217 Fax: (317) 745-9218 www.co.hendicks.in.us

Cleaning Lists (examples)

Cleaning lists are important to maintain a routine schedule.

Kitchen Bar/server stations **Counters** Soda nozzles **Cutting boards** Soda gun holders Door gaskets, handles and fronts Door gaskets, handles and fronts Microwaves (inside and outside) Ice bins Sinks (3-bay, hand) Ice machines Equipment (fryers, grills, ovens) Shelving Coolers (interior ice/glass) Sinks (3-bay, 2-bay, mop, hand) **Utensil** bins Restrooms Dish machine (if applicable) Slicers, choppers, knife racks Shelving Dish machine Ceiling tiles and vents Floor drains Floors (under coolers) Hoods Ceiling tiles and vents **Baseboards** Floors (under equipment, walk-ins) Floor drains **Baseboards**

Use daily and weekly check lists. Assign and follow-up with each employee to verify completion.



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