
LET'S TALK SANITATION...

PRESENTED BY: YOUR PALS AT SMART
SYSTEMS



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UNDERSTANDING THE DIFFERENCE

■ Cleaning-

- Physically removes the “things you can see” food and other soils from a surface.
- Washing with Detergents or Degreasers

■ Sanitizing-

- Removes the “things you can’t see” from a surface
- Reduces the number of microorganisms on a surface that has been cleaned to safe levels
- Surfaces must be washed and rinsed before sanitizing
- Surfaces should be air dried after sanitizing

■ Disinfecting-

- Destroys or Inactivates listed bacteria's and virus's on the materials efficacy label
- Kills and Cleans at the same time



WHAT IS REQUIRED FOR STAGE 4

- Face Masks Must Be Worn at All Times
- Proper Supplies For Handwashing also, Hand Sanitizer Available 60%
- Work With Local Health Officials to establish protocol's for monitoring staff and students
- Cleaning/ Disinfecting-
 - Frequently Touched Surfaces must be disinfected once every 4 hours (Light Switch's, handles, bathroom etc)
 - Masks must be cleaned daily
 - Classrooms disinfected in between class periods (Libraries, Computer Labs, Desks Etc.)
 - Wearing Proper PPE when Cleaning



HOW TO CLEAN AND WHAT TO CLEAN

Food Contact Surfaces are those surfaces that come in direct contact with food during preparation, cooking, serving, etc. and include:

- * Prep tables, cutting boards, slicers, kettles, pots, pans, utensils, etc.
- * Food contact surfaces **MUST** be washed, rinsed and sanitized after each use.

Non Food Contact Surfaces are those surfaces that **DO NOT** come in direct contact with food, but require frequent cleaning. These include:

- * Floors, walls, ceilings, equipment exterior, cafeteria tables, service lines, etc.
- * Non food contact surfaces should be thoroughly cleaned/ disinfected on a regular basis
- * Non food contact surfaces such as cafeteria tables and serving lines should be cleaned daily. Since these are high touch/traffic areas they should also be disinfected after they have been cleaned to help reduce the amount of microorganisms that customers could be exposed to.





WHAT ARE SOME HIGH TOUCH SURFACE AREAS



Touch Surfaces

- Door knobs/Door handles/push plates
- Tables
- Desks
- Chairs
- Light switches
- Lockers
- Pens/pencils
- Thermometers
- Hand soap dispensers
- Hand sanitizer dispensers
- Non- touch free hand towel dispensers
- Restroom fixtures/hand sink faucets
- Water faucets at 3 compartment sink
- Spray hose in dish machine area
- Trash can door swings, trash can lids
- Spray bottles, mop, deck brush and broom handles
- Keypads/touch screens – including beverage dispensers
- Utensils
- Trays
- Tray slides
- Appliance handles - Tea urns/coffee urns, yogurt and ice cream dispensers, smoothie machines, milk coolers, ice cream freezers
- Condiment dispensers

UNDERSTAND YOUR MATERIALS



Concentration – must be checked *frequently* with the provided test kit.

- * Be sure to follow instructions on test kit
- * Low test – will not kill germs
- * High test – solution may be unsafe
- * Change solution when dirty, or when concentration falls below required level
- * Check with manufacturer to confirm proper concentration

Temperature – follow manufacturer's recommendation for proper temperature

Contact time – the sanitizer must make contact with the item for a specific amount of time to ensure a maximum germ kill.

Dwell time- How long the material needs to make contact to disinfect/ reduce to safe levels

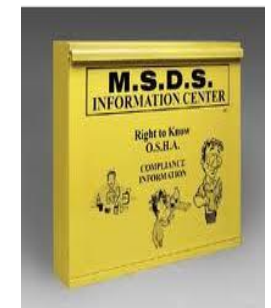
Table 10.1: General Guidelines for the Effective Use of Chlorine, Iodine, and Quats

	Chlorine	Iodine	Quats	
Water temperature	≥100°F (38°C)	≥75°F (24°C)	68°F (20°C)	75°F (24°C)
Water pH	≤10	≤8	≤5 or as per manufacturer's recommendation	As per manufacturer's recommendation
Water hardness	As per manufacturer's recommendation		As per manufacturer's recommendation	≤500 ppm or as per manufacturer's recommendation
Sanitizer concentration	50–99 ppm	50–99 ppm	12.5–25 ppm	As per manufacturer's recommendation
Sanitizer contact time	≥7 seconds	≥7 seconds	≥30 seconds	≥30 seconds

BE SMART

FOLLOW THE INSTRUCTIONS...

- Cleaning agents must be:
 - Safe for employee use
 - Stable and noncorrosive
- When using them:
 - Follow manufacturer's instructions carefully – especially if cleaning equipment that requires specific brand of cleaner
 - Never mix cleaning materials- potentially dangerous
 - Do not substitute one type of detergent for another unless the intended use is stated clearly on the label
- Additional Safety Information:
 - Follow the manufacturer's procedures for mixing and use for all cleaning materials and chemicals
 - Protect yourself - use personal protective equipment (PPE)
 - Germs are everywhere
 - Cleaning chemicals, hot water, etc. can cause skin irritation.
 - SDS – “recipe” cards for cleaning materials that are necessary in the event of an accident.



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SDS AND HAZARDOUS MATERIALS

■ Chemicals

- Only purchase cleaners approved for use in a food service establishment
- Store them in their original container away from food and food-preparation areas
- When transferring them to a new container label it with:
 - The chemical's name
 - The manufacturer's name and address
 - A description of potential hazards
 - Emergency information or phone # in case of an accident
 - Keep SDS for each chemical



■ SDS Information

- Section 2- Hazard Identification
 - Section 4- First Aid And Measures
 - Section 6 – Accidental Release Measures
 - Section 8- Exposure Controls/ Personal Protective
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- Importance for knowing location, That they are color coded and where else you can access them



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Does Anyone Have
Any Questions????



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Thank You For Your
Participation!!!!