

# Unit 8

## Cleaning, Sanitizing & Pest Control



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# Cleaning



Cleaning with soap and water and rinsing well with clean water will remove surface dirt and grease, but will not remove all harmful bacteria.

# Sanitizing



Sanitizing eliminates or substantially reduces harmful bacteria on a cleaned surface.

Dishware, utensils and food contact surfaces such as counters, tables and cutting boards should be **cleaned**, then **rinsed** and then **sanitized**.



# Manual Dishwashing

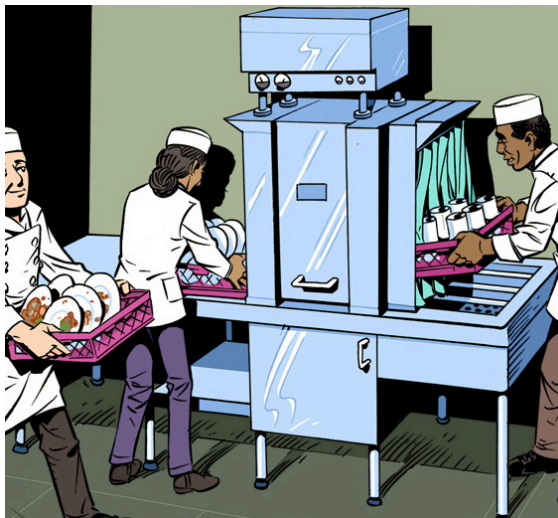


# Mechanical Dishwashing

## High Temperature

Wash Cycle: 60°C or follow manufacturer's instructions

Sanitizing Cycle: 82°C or follow manufacturer's instructions

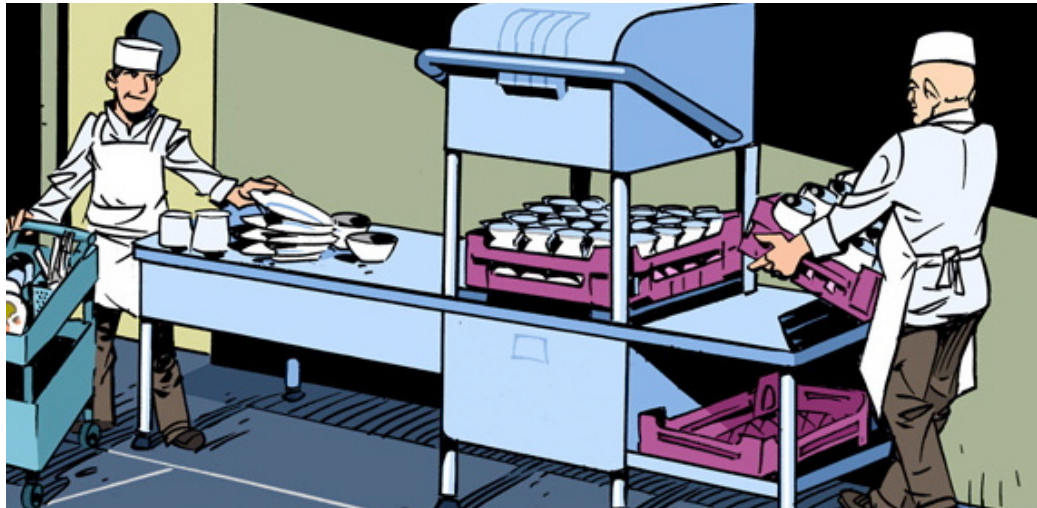


# Mechanical Dishwashing

## Low Temperature

Wash Cycle: 60°C or follow manufacturer's instructions

Sanitizing Cycle: 50ppm chlorine or 12.5ppm iodine  
or follow manufacturer's instructions





# Pest Control



# Pest Control

# Unit 8 Review



1. Cleaning with soap and water and rinsing with clean water will:
  - a) remove only surface dirt and grease
  - b) substantially reduce the number of bacteria
  - c) promote the growth of bacteria

2. Sanitizing with a commercial grade sanitizer will:
  - a) remove only surface dirt and grease
  - b) substantially reduce the number of bacteria
  - c) promote the growth of bacteria

3. Cleaned and sanitized dishware should be:
  - a) dried with a clean, dry towel
  - b) stored while still warm and damp
  - c) air dried on a clean, sloped surface

4. Unless otherwise stated in the manufacturer's instructions, the temperature of the sanitizing cycle of a high temperature dishwasher must reach at least:

a) 22°C

b) 62°C

c) 82°C

and run for at least 10 seconds.

5. Brown, oval-shaped casings are a sign of:

a) flies

b) rats or mice

c) cockroaches



# Unit 9

## Premises Requirements



# Premises Requirements

- potable water
- adequate hot water supply
- adequate cooler & freezer storage
- adequate lighting
- grease traps

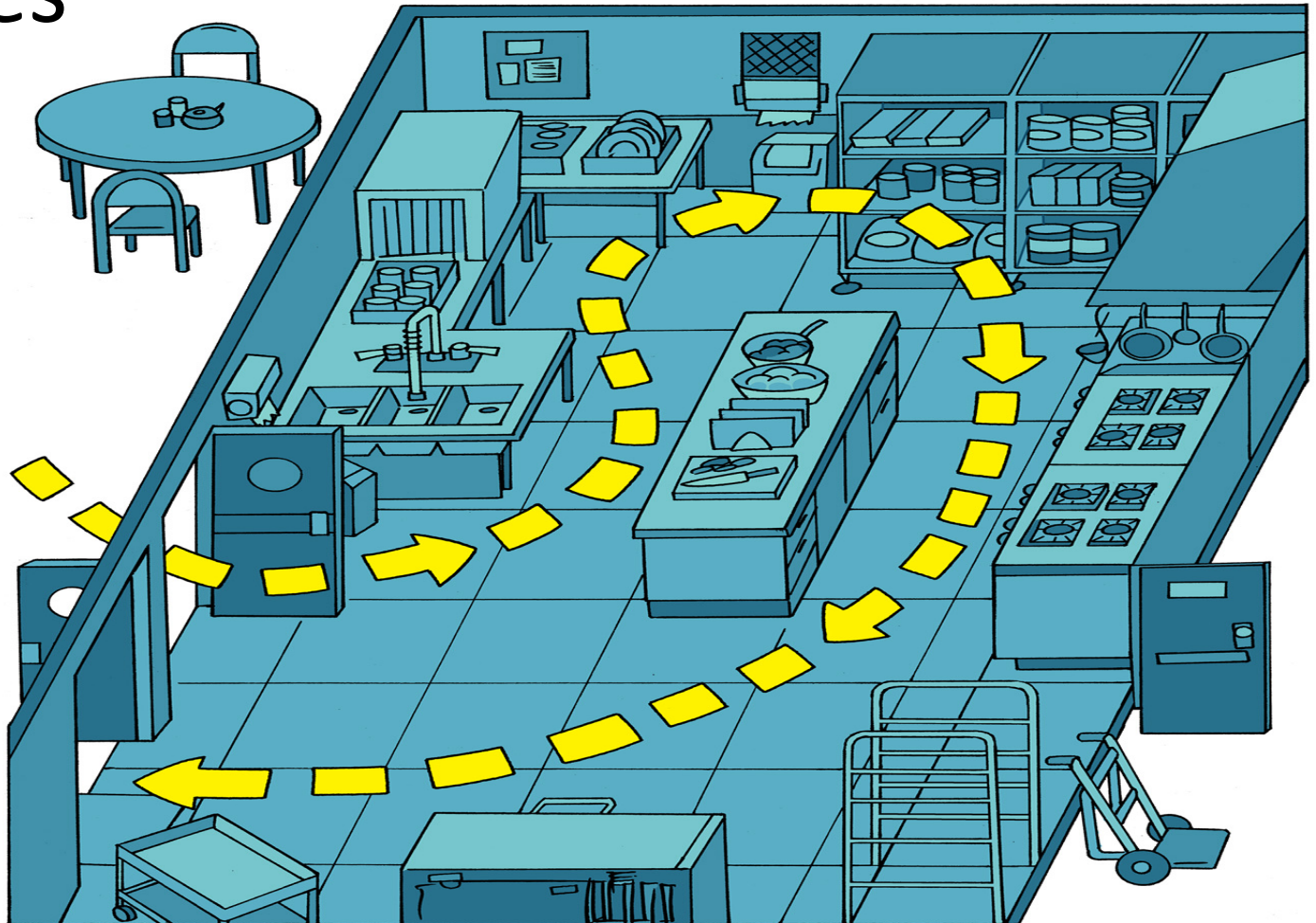


# Premises Requirements

- proper ventilation
- proper waste disposal
- dedicated hand washing sinks
- proper dish washing facilities



# Premises “Flow”



# Food Contact Surfaces

- durable
- non-absorbent
- easy to clean
- non-toxic
- smooth
- light-coloured



Thank You for Taking  
FOODSAFE Level 1

