

J. Russell JR HSC Day 8

J. Russell

**Juniors HSC Off-Site Instruction Packet
Day 8**

Juniors- Serve Safe 6 AND Advocacy 8

- 1. Read over the Serve Safe 6 Outline Notes for Facilities, Cleaning and Sanitizing and Pest Management**
- 2. Make notecards of the vocabulary list and study them for a quiz.**
- 3. Complete the Assignment of 11 questions using the outline notes.**
- 4. Complete the Assignment pages for Advocacy Day 8.**

Name _____ Serve Safe #6
Facilities, Cleaning and Sanitizing and Pest Management Outline Notes

We all must work together to keep customers safe and serve safe food.

Sanitary Facilities and Equipment

*without a clean facility, your business will not be successful.

A. Plan Review

*Required any time there is new construction or re-modeling

B. Interior Flooring Materials

*Biggest consideration is how easy the materials will be to clean

1. Nonabsorbent flooring must be used in:

- | | | |
|---------------------------|------------------------------|-------------------------|
| a. food <u>prep</u> areas | b. food <u>storage</u> areas | c. <u>dishwash</u> area |
| d. walk-in <u>coolers</u> | e. <u>locker rooms</u> | f. <u>restrooms</u> |

Coving- curved sealed edge between the flooring and the wall to eliminate sharp corners.

Ceilings and Walls- light colors, smooth surface, easy to clean

C. Hand washing stations

1. Lots of hand washing stations so employees are encouraged to wash their hands often.

*Required in restrooms

Proper hand wash stations:

- hot and cold running water (at least 100' F)
- liquid soap
- way to dry hands- paper towels or air dryers
- waste basket
- hand washing sign for employees

D. Sanitation standards for equipment surfaces

*smooth and easy cleaning

NSF International and Underwriters Laboratories made it easy to choose safe equipment. Just look for the NSF mark or the UL label on food service equipment.

*Meets sanitary standards and is acceptable for food service use.

E. Dishwashing Machines

1. Must be raised 6 inches off the floor for cleaning
2. Key information for using should be posted on the machine

F. Installing and maintaining kitchen equipment

1. should be installed so it is easy to clean
2. stationary equipment must be on legs 6 inches off the floor
3. table top equipment should be 4 inches off the table

G. Water supply and plumbing

1. safe water for drinking- potable water
2. approved water supplies
3. Wells must be tested once a year

Plumbing:

cross-connection- dangerous

-allows the possibility of back flow

back flow- is the unwanted reverse flow of contaminants into a potable water system.

Air gap- the space between the water flow and an unwanted water source.

Sewage- full of pathogens and dangerous if backs up into a water source.

H. Lighting- use shatter resistant light bulbs or plastic covers over light fixtures.

- specific light requirements in work areas.

I. Ventilation- hoods, fans, guards and ductwork should never drip onto food and should be cleaned on a regular basis.

J. Garbage disposal-

*garbage can attract pests, odors and contamination.

*must be lined with bags

* easy to clean and cleaned often

Cleaning and Sanitizing

Cleaning- removing food and other types of soil from a surface.

Sanitizing- Is the process of removing the number of pathogens on a clean surface to safe levels

Cleaning agents- chemical compounds

- a. general purpose cleaners
- b. detergents- dishes
- c. solvent cleaners- degreasers
- d. acid cleaners- delimers
- e. abrasive cleaners- scouring

sanitizing methods-

1. **heat** sanitize- a. immerse items in hot water; at least 171' F for 30 seconds

b. high temperature dish machine

2. **chemical** sanitize- a. chlorine
b. iodine
c. quats

dishwashing machines

1. **heat** washing machines
2. **chemical** washing machines

*Let items AIR Dry!!! Using towels can re-contaminate everything you just cleaned.

3 compartment sinks

*clean each sink area

Step 1: Rinse or spray, scrape off items

Step 2: Wash items in detergent at 110°F in the first sink

Step 3: Immerse items to rinse them in the second sink

Step 4: Sanitize items in the third sink

Step 5: air dry all items

Storing utensils tableware and equipment

*must be at least 6" off the floor

Cleaning the operation

*clean floors, walls, ceilings, restrooms, locker areas

*use appropriate cleaning tools

Storing cleaning tools and supplies

*keep these items away from food items

Hazardous materials

*store these items away from food items

MSDS- materials safety data sheet

Develop a cleaning program:

1. create a master cleaning schedule
2. train employees to follow it
3. monitor the schedule so that it works

Integrated Pest Management

**Highest priority

1. **IPM-** Integrated pest management program:

Infestation- once pests come into an establishment; difficult to eliminate.

IPM- uses **prevention** so pests don't come in, or control them if they do.

3 Rules of an IPM:

1. deny access
2. deny food and shelter
3. work with a licensed PCO

2. Pest Identification

- a. cockroaches
- b. rodents- rats or mice

3. Using and storing pesticides

- a. don't apply pesticides yourself
- b. some pesticides aren't allowed in food establishments
- c. apply pesticides when you are closed.

Serve Safe #6 Vocabulary List
MAKE NOTECARDS
STUDY FOR QUIZ

Name _____

1. Collaborative- work with people to get positive results.
2. non-absorbent- not able to soak up liquids. The liquid remains on the surface.
3. Coving- curved sealed edge between the flooring and the wall to eliminate sharp corners
4. NSF International and Underwriters Laboratories- companies that label food service equipment so people know it is safe.
5. back flow- the reverse flow of contaminants into a safe water system.
6. Air gap- the space between the water flow and a contaminated water source.
7. Cleaning- removing food and other types of soil from a surface.
8. Sanitizing- removing the number of pathogens on a clean surface to safe levels.
9. MSDS- (materials safety data sheet); list of ingredients in cleaning materials.
10. IPM- (Integrated pest management program)- a plan to keep pests out of the work place.

J. Russell JR HSC Day 8

J.Russell Junior HSC

Facilities, Cleaning and Sanitizing, and Pest Management Day 8 Assignment 1

Name _____

Serve Safe 6

1. What should be considered when designing a facility to keep food safe?
2. What areas of the establishment are handwashing stations required? (List 4)
3. What items are required in a handwashing station? (List 4)
4. What are the requirements for grease traps?
5. What must be done when there is a backup of raw sewage in the operation?
(List 2)
6. How can you keep garbage from contaminating food and attracting pests?
(List 5)

7. What is the difference between cleaning and sanitizing? (List 2)
8. What should the temperature of the final sanitizing rinse in a high-temperature dishwashing machine be?
9. What is included in a properly set-up three compartment sink station? (List 5)
10. What are the requirements for cleaning nonfood-contact surfaces in the operation?
11. How can you prevent pests from coming into the establishment with deliveries? (List 2)

JUNIOR ADVOCACY LESSON, DAY 8

PARTA, continued

In this lesson you will continue to learn about PARTA. Read pages 51 and 52 about the scheduling and details of Dial-a-Ride.

Turn to PARTA assignment #2 on page 55. You will see 10 questions based on what you read on pages 51 and 52. Write the answer to each question in your booklet.