

# FOOD SERVICE EQUIPMENT CLEANING

Dirty equipment is one of the most common violations during food safety inspections. Proper cleaning helps keep your customers safe and healthy.



## KEEP EQUIPMENT FREE OF DUST, DEBRIS, AND RESIDUE

Equipment that commonly shows buildup:

- Shelving
  - Maintain a regular cleaning schedule for the shelving in the walk-in, storage areas, warewash areas, and throughout the kitchen
  - Pay attention to the undersides of all shelving
- Ice Machines and Bins
  - Wash, rinse, sanitize, and air dry the interior as directed by the manufacturer and at a frequency necessary to prevent the accumulation of residue or mold
  - Pay special attention to where your hands may touch and where the ice falls from the machine
  - Remember ice is considered a food

Soda and Juice Dispensing

- Clean as directed by the manufacturer and at a frequency necessary to prevent the accumulation of residue or mold
- Pay attention to the spigots and the holster that holds the gun

## REACH-IN COOLERS, FREEZERS, AND MAKE TABLES

- Check the shelving and walls of the units daily
- Handles and gaskets are touched regularly during the work day and should be cleaned daily
- The creases of the gaskets require separation to be cleaned properly

*Exterior surfaces of equipment are often neglected and also require a regular cleaning schedule.*

Clean this equipment any time it is contaminated and at least once every 24 hours:

- In-use utensils used for non-TCS food such as:
  - customer self-service utensils at buffets and condiment bars
  - tongs
  - ladles
  - scoops
  - ice scoop

- Interior surfaces and food contact surfaces of cooking and baking equipment, such as:

- microwave ovens
- waffle irons
- toaster ovens
- panini presses

## WHEN IN DOUBT, SWITCH IT OUT

In-use utensils should be stored in a clean and dry location, in the product with the handle up, in running water, or in hot water maintained at 135°F or higher.

Clean this equipment at least every 4 hours:

- In-use utensils used for TCS food in-use at room temperature such as:
  - tongs
  - ladles
  - scoops
  - knives
- Can opener blades
- Meat slicers
- If a clean bowl is stored under the stand mixer components, pay special attention to the surface directly above the clean bowl

## REMEMBER

- Equipment must be cleaned between contact with a raw animal food and a different raw animal food that has a lower cooking temperature.
- Probe-type food thermometers must be cleaned before each use and before storage.
- Equipment must be cleaned and sanitized after contacting raw animal foods and before contacting ready-to-eat foods.
- Non-food contact surfaces of equipment must be kept free of an accumulation of dust, dirt, food residue, and other debris.
- Clean your equipment after using it and store it in a clean, dry location.
- Equipment must be cleaned any time contamination occurs.

*Your hands are the largest cause of contamination. Wash hands between clean and dirty tasks and before putting on gloves.*