



Cochise County Environmental Health

Cleaning and Sanitizing

REQUIREMENTS FOR EQUIPMENT FOOD-CONTACT SURFACES

Warewashing Steps

1. Wash in hot, soapy water. Detergents and scrubbing loosen food debris from surfaces.
2. Rinse in clean water. Rinsing removes the detergents and prepares the surface for sanitizing.
3. Sanitize in chemicals or hot water. Sanitizing reduces the number of foodborne pathogens on clean food handling equipment to safe levels.
4. Air dry all equipment, towel drying is not allowed.

Warewashing Equipment

All food establishments must have:

- A three-compartment sink for manual warewashing OR
- A dish machine for mechanical warewashing

Operate warewashing machines according to the machine's data plate, and other manufacturer's instructions.

Chemical Sanitizing

Soaking clean equipment in a chemical solution is one way to sanitize food-contact surfaces. When sanitizing, always:

- Follow the label instructions.

- Use the required sanitizer solution strength and contact time.
- Use a test kit to verify the sanitizer concentration. Concentrations below minimum levels will not sanitize effectively, while sanitizer concentrations above maximum levels can leave toxic residues.
- Allow all equipment to air dry completely before storing.

Sanitizers may include:

- Chlorine bleach
- Quaternary ammonium ("quats")
- Iodine

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Heat is another way to sanitize food contact surfaces of equipment. Remember to always allow equipment to air dry completely.

Mechanical Sanitizing (Dish Machine):

Water temperature and pressure requirements vary depending on the type of machine. Typically, the dish machine uses 180 F water to sanitize. Use a thermometer or heat-sensitive tape to verify water temperature. Verify the rinse pressure by checking the pressure gauge.