

# CUTTING BOARDS AND OTHER FOOD CONTACT EQUIPMENT AND UTENSILS (Immersion Cleaning and Sanitizing Process in a 3-Compartment Sink) Hazard Control Policies, Procedures, and Standards

Dept.: \_\_\_\_\_ Person responsible: \_\_\_\_\_ Effective date: \_\_\_\_\_

**Process and Output Specifications:** To wash and sanitize cutting boards and other food contact equipment and utensils in a 3-compartment sink to prevent cross-contamination of foods and maintain a safe level of microorganisms of  $\leq 100$  microorganisms per 8 square inches (50 square centimeters) on the surface.

**The Hazard:** To prevent cross-contamination, cutting boards, large bowls, pans, kettles and knives must be washed and sanitized between preparation of different food items, particularly between raw and cooked foods, and any time after these items have been used or emptied.

## Standards and Operating Procedure



### Get ready.

Check to be sure that supplies are adequate: scrub brush or pad, detergent, sanitizer, hot water. Clean and rinse all compartments of the 3-compartment sink with hot water and detergent solution before start-up each morning and at any other time during the day, if the compartments are dirty. The wash water and rinse water are critical control points. The wash water should be changed often enough to keep microbial counts  $< 1,000$  APC/ml. If the sink will not be used for an hour or more, drain the wash and rinse compartments and leave them empty until time for use.

### Fill sinks.

Fill wash compartment with detergent solution. Use \_\_\_ oz. of \_\_\_\_\_ (detergent) per gallon of water at 110 to 120°F. Fill the second compartment of the sink with water at a temperature of 110 to 120°F. Fill the third compartment with sanitizer solution containing \_\_\_ oz. of \_\_\_\_\_ (sanitizer) in \_\_\_ gallons of water (75 to 100°F).

### 1. Remove gross soil.

Scrape, rinse and remove gross soil from the surface of items to be washed with hot (110 to 120°F) water before putting any utensil, cutting board, pot or pan into the wash sink. This critical step controls the rate at which food soil (debris and grease) gets into the wash water. Food soil in the wash water decreases the effectiveness of the detergent and hampers the adequate removal of surface contaminants (microorganisms, chemicals and hard foreign objects).



### 2. Wash and scrub surface.

In the first compartment of the sink, wash and scrub surface(s) with the scrub brush / pad. Loosen and remove all soil. Use the brush / pad to get into the cracks of cutting boards. Regularly check the wash water. When it will no longer produce suds and is dirty, it must be changed. (Do not put knives or objects with sharp edges in the bottom of the sink. These items should be washed immediately after use.) If a metal scrub pad must be used, check carefully for metal pieces that break off and stick to the item, which could get transferred to the customers' food and cause injury.





**3. Rinse.**

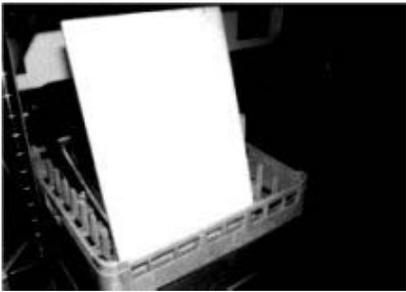
Rinse equipment, cutting boards, utensils, etc. by immersion in hot rinse water. Change the rinse water as it cools or shows the presence of detergent suds. If the detergent and dirty water from the first sink are not rinsed off thoroughly, the sanitizer will be neutralized by the soap and soil.



**4. Sanitize surface.**

When the surface is clean, immerse the item for 1 minute in the third compartment of the sink containing the sanitizer solution. If there is no third compartment, items can be sanitized by flooding the surface with sanitizer solution (75°F) from a squirt bottle and wiping the sanitizer solution across the surface with a clean disposable paper towel. After use, throw away the paper towel.

As an alternative to using chemical sanitizers, items can also be sanitized in the third sink by immersion in hot water at 170 to 180°F for 30 seconds.



**5. Air dry.**

Allow surfaces to air dry thoroughly. This is another critical control. Since there is still a small but safe amount of soil and microorganisms on the surface, microorganisms will multiply perhaps 100 to 1,000 times in 6 to 8 hours on a wet surface. Microorganisms do not multiply on dry surfaces.

**6. Clean sink.**

At the end of daily operations, drain the sinks. Clean sink compartments with brush and hot detergent solution. Rinse sinks with hot water. Allow sinks to air dry, and keep dry until used again. Dispose of water. Clean the area. Get more chemicals and other cleaning aids. Do not refill containers. Replace with new containers, because microorganisms can grow in many chemicals, or oil chemicals will react with and reduce the effectiveness of fresh chemicals, if mixed with new.