FOOD ESTABLISHMENT TRAINING: CLEANING AND SANITIZING		Establishment #	McHenry County Dept of Health 815-334-4585	
Establishment Name:	**Risk 1 2**	**Manager:**	**Time:**	**Date:**

Training Objective: **Identify, evaluate and review facility methods and frequency used to clean and sanitize food contact and non-food contact surfaces. This report will summarize the findings.**

Definitions:
Cleaning: complete removal of unwanted food, soil, and other debris from a surface
Sanitization: reduction equal to 99.999% (5 logs) reduction of microbial population on utensils, equipment or work surfaces.

EQUIPMENT FOR MANUAL CLEANING AND SANITIZING:

REVIEW	√	LOCATION	Comments
3 Compartment Sink			
Faucet reaches all sinks			
Drain plugs (minimum 3)			
Hot (110°F) / Cold Water			
Pre Scrape / Rinse / Presoak			
Scrub Sinks to Clean Prior to Use			
Set-up: Wash / Rinse / Sanitize			
Sanitizer Concentration			
Drain boards / movable carts			
Location to Air Dry Dishes, etc.			
Hand sink w Supplies			
Mop sink / Equipment Storage			

WARE WASHING: MECHANICAL & MANUAL

Type	Location	TEMPERATURE / PPM WASH °F	SANITIZE°F / PPM	COMMENTS
Mechanical - Hot Water Sanitizer				
Mechanical - Chemical Sanitizer				
3 Comp Sink - Chemical Sanitizer				
Other				

SANITIZER: REVIEW CONCENTRATION, TEMPERATURE, CONTACT TIME

CONCENTRATION PPM		WATER TEMPERATURE	CONTACT TIME	LOCATION / COMMENTS
Chlorine	PPM	°F	Sec	
Iodine	PPM	°F	Sec	
QUAT	PPM	°F	Sec	
Hot Water Rack or Basket Heating device		°F	Sec	
Wiping Cloth Buckets - Labeled • Separate use buckets for food and non-food contact surfaces				
Test Kits		Comments:		

NOTE: All chemical sanitizers shall be listed in 21 CFR 179.1010 Sanitizing Solutions and used in accordance with the EPA-Approved Manufacturer's label use instructions.

FOOD ESTABLISHMENT TRAINING: CLEANING AND SANITIZING	PAGE 2 OF 2
Establishment Name:	**Establishment #**

Cleaning Frequency:

Food contact surfaces: prevent cross contamination

	Frequency	Comments
Equipment & Utensils		
Thermometers		
Tableware		
Storage containers		
Customer self-service utensils		
Ice Makers, beverage nozzles & syrup dispensing lines/tubes; coffee bean grinders; water vending equipment		
Other		

Non-food contact surfaces: prevent contamination and pest infestation

	Frequency	Comments
Exterior surfaces of equipment		
Transport Vehicles		
Floors		
Walls		
Other		

Additional Notes/Comments:

Training received by: _____ _____
Signature of Person in Charge Position

Training given by: _____
Signature of Environmental Health Practitioner

Date: _____

McHenry County Department of Health
Division of Environmental Health
2200 N Seminary Ave
Woodstock IL 60098
815.334.4585
www.mcdh.info

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