Lesson Objectives

• Recognize that health regulations and accepted best practices require the use an accurately mixed sanitizing solution to clean up spills and wipe down surfaces during the service time.
• Understand that proper mixing of sanitizer solution is critical to preventing cross contamination.
• Understand the need for proper sanitizer solution testing materials to ensure correct dilution.
• Understand that proper and separate sanitizing tools are important – correctly sized buckets, wiping cloths and spray bottles that are designated for sanitizing are recommended.
• Recognize that buckets and wiping cloths used for sanitizing should be cleaned daily after use.
• Identify the correct way to store sanitizing buckets, wiping cloths and spray bottles in the presence of food during service.
• Understand that no spraying of sanitizer solution is permitted around food. This includes both the serving line and in the dining area where customers are eating.

What is the point?

• Dining tables require proper cleaning and sanitizing for the safety and health of customers.
• Proper cleaning and sanitizing enhances the environment of the dining facility.
• Effective cleaning and sanitizing reduces the possibility of cross contamination for customers while eating.
• It is critical that individuals responsible for cleaning these surfaces follow specified procedures.
• It is important that food handlers understand the proper solution to use and the proper time to use it throughout the serving time.

Rules of Thumb –

• Dining Tables require proper care for the overall appearance of the dining facility and the health of customers. Proper cleaning and sanitizing at the correct times reduces possible cross contamination risks to customers while dining.
• Food handlers must understand the proper times and materials to use before, during and after the serving times. There are very distinct methods for when food is present in any form and when food is not present.
• **Sanitizing tables during serving and while customers are dining** -
  ✓ During this time only an E.P.A. rated sanitizer is acceptable for use. This solution must be used from properly marked buckets with a wiping cloth. Spray application of sanitizer is not acceptable.
  ✓ This solution is designed for wiping up spills to prevent “cross-contamination” from one surface to another.

• **Table cleaning before and after serving and dining times** -
  ✓ Tables should be cleaned before and after serving and dining times using a properly mixed disinfectant/detergent solution.
  ✓ The process ensures adequate disinfection combined with a detergent to remove soils.

• Remember spray application of any solution is not acceptable in the presence of food during serving and dining times.

• Use of a wiping cloth bucket containing properly mixed sanitizer solution is the only acceptable material to use for clean up in the presence of food during any serving or dining times.

**Preparation of a Wiping Cloth Bucket Checklist** –

✓ Be sure to have clean wiping cloths and buckets to use.
✓ Fill the wiping cloth bucket with the appropriate amount of fresh, potable water.
✓ Add the recommended amount of sanitizing solution concentrate to the water per the manufacturer’s instructions.
✓ Be sure to test the solution with the appropriate testing strips to verify the concentration is correct.
✓ Once sanitizing solution is properly mixed a clean, damp wiping cloth may be placed in the wiping cloth bucket.

**ALWAYS** follow state and local regulations regarding the use of sanitizing solutions. If there is any doubt consult with your local regulatory agency.

The following are considered best practices when using sanitizers during serving times and in the presence of food:
✓ Sanitizers must be mixed correctly according to manufacturers specifications and instruction.
✓ Sanitizing solutions should be stored in designated containers that are properly labeled according to the guidelines set forth by OSHA (Occupational Safety and Health Administration).
✓ Proper sanitizer testing tools must be on hand at all times.
✓ Sanitizer testing strips are the most common form of testing tool.
Be sure that the testing strips are the correct type for the solution being tested. There are specific testing strips for both chlorine and quaternary ammonium and they are not inter-changeable.
Sanitizers, once mixed, must be routinely tested to ensure proper sanitizing strength is maintained.
A “Sanitizer Testing Log” is a great tool for monitoring sanitizer solution strength throughout the day.

Proper Use of a Wiping Cloth Bucket –

- During serving times or when food is present only properly prepared wiping cloth buckets filled with sanitizer solution may be used for wiping surfaces or removing food spills.
- At NO TIME is spraying any chemical solution acceptable in the presence of food or around customers while they are dining.
- Between uses wet wiping cloths must be stored in the wiping cloth bucket filled with sanitizer.
- Sanitizer solution and wiping cloths must be changed once becoming soiled.
- Sanitizer solution in wiping cloth buckets should be tested routinely throughout the serving time and the results logged on the “Sanitizer Testing Log”.
- Once a wiping cloth is placed into a sanitizer solution the strength will immediately begin to degrade. A best practice is to check sanitizer solution at least every 90 minutes after a wiping cloth has been put into the solution regardless of whether it has been used or not.
- Wiping cloth buckets (as well as all cleaning solutions and containers) must be stored away from food at all times.
- If wiping cloth buckets are to be stored in a serving area they must be kept on a bottom shelf and never at or above the level of food being served.
- Spray bottles of sanitizing solution may be used on tables and serving lines between service times provided there is NO FOOD PRESENT.
- After service is over, customers are gone and all food has been removed standard cleaning practices utilizing detergents are recommended.
- Remember that food grade sanitizing solutions do not contain detergents and are not an acceptable substitute for “cleaning”.
- End of the day clean-up after serving must include detergent solutions mixed and used according to manufacturer’s instructions.
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• End of the day clean-up after serving must include detergent solutions mixed and used according to manufacturer’s instructions.

Additional Considerations –

• Personal Protective Equipment should be provided and worn while cleaning if recommended.
• Safety Data Sheets (SDS) should be available and easily accessible in the food service area.
• Food handlers must be:
  • Trained on proper use of sanitation and cleaning materials.
  • Aware of the location of the SDS in case of an accident or emergency.
• All chemical materials must be stored in their original containers or in properly labeled use containers such as a spray bottle or bucket.
• Hand written labeling is not acceptable for any chemical materials.

Wrap Up –

• State and local health regulations as well as accepted best practices require the use an accurately mixed sanitizing solution to clean up spills and wipe down surfaces during the service time.
• Accurate mixing of sanitizer solution is critical to protecting customer health and preventing cross contamination.
• Proper sanitizer solution testing materials must be on hand and used routinely to ensure correct dilution strength of sanitizer.
• Correctly sized buckets, wiping cloths and spray bottles that are designated for sanitizing are recommended.
• All buckets and wiping cloths used for sanitizing should be cleaned and sanitized daily after use.
• Sanitizing buckets, wiping cloths and spray bottles must be stored properly in the presence of food during service.
• NO spraying of sanitizer solution is permitted around food. This includes both the serving line and in the dining area where customers are eating.
• Be aware of the location of chemical Safety Data Sheets and basic safety procedures when handling any chemical materials.
Test your knowledge . . .

1. When should spray solutions of cleaning chemicals be used?
2. What is the proper method for storing a sanitizer wiping cloth bucket in the presence of food?
3. How should a food handler test a wiping cloth bucket solution to be sure that the sanitizer is still effective?
4. Are sanitizing solutions alone adequate for ”end of the day” clean up in a food service environment?
5. Where should a food handler record the sanitizer strength after it is tested?

Congratulations!!
You have completed the Lesson for –
*Using Wiping Cloth Buckets*
USDA Professional Standards Code 2620 / 2630

Please note all staff in attendance appropriately at SchoolFoodHandler.com