THE STEPS

1 Pre-rinse
2 Wash
3 Post-rinse
4 Sanitize
1. **Pre-rinse**
   - Removes most of the gross soil
   - Uses warm water, 100 - 120°F

2. **Wash**
   - Removes carbohydrate, fat, protein, and mineral soils
   - Follow SSOPs for cleaning processes and chemical selection
   - Key factors: time, temperature, concentration, mechanical force

3. **Post-rinse (acid)**
   - Removes detergent and chlorine
   - Rinse water may be acidified
   - Removes minerals and prevents mineral deposits

4. **Sanitize**
   - Reduces the number microorganisms on surfaces
   - Sanitize surfaces before use, follow SSOPs
   - Only clean surfaces can be sanitized!

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WASHING FACTORS

1. Time
2. Temperature
3. Concentration
4. Mechanical Force
1. Time
- Too little: not enough surface interaction
- Too much: detergent deposits, temp cools
- Just right: surface wets, soils removed and washed away

2. Temperature
- Use correct temperature, see SSOPs
- Water should be 120°F at the end of the wash cycle
- Too hot: proteins denature & deposit, dangerous for personnel

3. Concentration
- Too little: not enough cleaning power
- Too much: may reduce efficiency and leave residues, costs $$$
- Just right: does the job, work with your chemical supplier

4. Mechanical Force
- Loosens soil and disrupts biofilms
- Need to have contact with all surfaces
- Use turbulent flow, slugging

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THE DETAILS

① Follow SSOPs
② Use the right supplies
③ Fill out records
④ Take pride
1. **Follow SSOPs**
   - Standard Sanitation Operating Procedures (SSOPs)
   - How to clean, step-by-step
   - Chemicals, times, temperatures, processes

2. **Use the right supplies**
   - Correct chemicals & concentrations
   - Personal protection for chemical handling
   - Color-coded brushes, buckets, wash tanks, etc.

3. **Fill out records**
   - Sanitation records
   - Food safety plan monitoring and verification records
   - If it wasn’t documented, it wasn’t done!

4. **Take pride**
   - Smile and take pride in producing clean, safe food
CHEMICAL SAFETY

① Correct chemical use
② Chemical properties
③ Protective equipment
④ Accident and spill response
1. Correct chemical use
   - The right chemical and concentration for the job
   - Correct mixing and use procedures
   - Label and store chemicals properly

2. Chemical properties
   - Physical state (solid, liquid, gas), concentration, pH
   - Physical hazards (flammable, explosive, reactive)
   - Health hazards (burns, poisons, carcinogens)

3. Protective equipment
   - Gloves, lab coats, coveralls, footwear
   - Eye, face, and head protection
   - Correct materials for the task

4. Accident & spill response
   - Use and location of emergency equipment
   - Emergency first aid and contact numbers
   - Spill kits and procedures