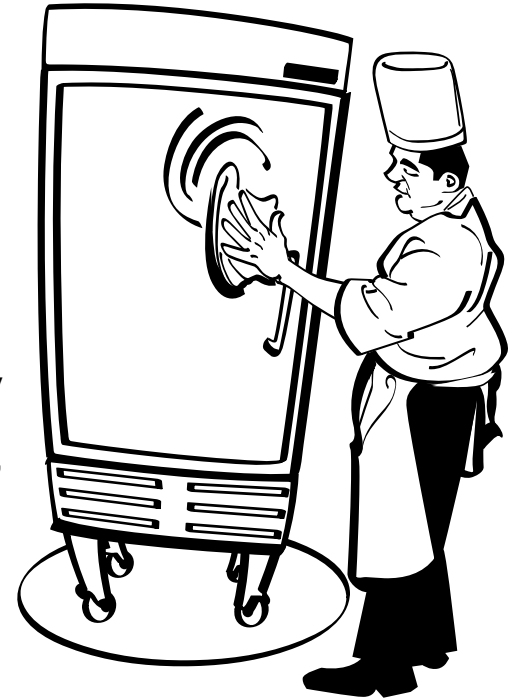


# Cleaning and Sanitizing During Storage

**Here are some guidelines you should follow:**



If you don't keep surfaces that come in contact with food clean and sanitized, food can easily become contaminated. To be effective, cleaning and sanitizing must be a two-step process. Surfaces must **first** be cleaned (with a detergent) and rinsed **before** being sanitized (usually using a chemical sanitizer). Everything in your establishment must be kept clean. However, any surface that comes in contact with food, such as a pot, pan or any other food storage container, must be cleaned **and** sanitized.

**Keep all storage areas clean and dry.** You should clean up any spills immediately to keep them from contaminating food. Floors, walls and shelving in refrigerators, freezers and dry storerooms should be properly cleaned on a regular basis.

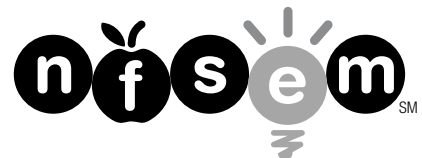
**Make sure containers used to store food have been properly cleaned and sanitized before you use them.**

**Thoroughly clean and sanitize refrigeration units regularly to remove soil, mold and odors.** When cleaning and sanitizing units you should:

- Clean them before you store deliveries so less food has to be moved.
- Move food to another unit before you start to clean.
- Clean shelves regularly.
- Thoroughly clean walls, floors, door edges and gaskets.

**Clean carts, transporters, dollies, trays or other vehicles used to transport food regularly.**

**Defrost freezer units on a regular basis.** They will operate more efficiently when free of frost. When defrosting a freezer, move the contents to another freezer.



# Crossword

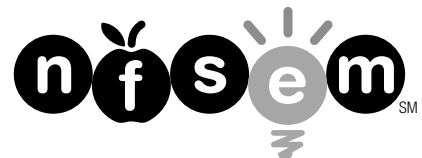
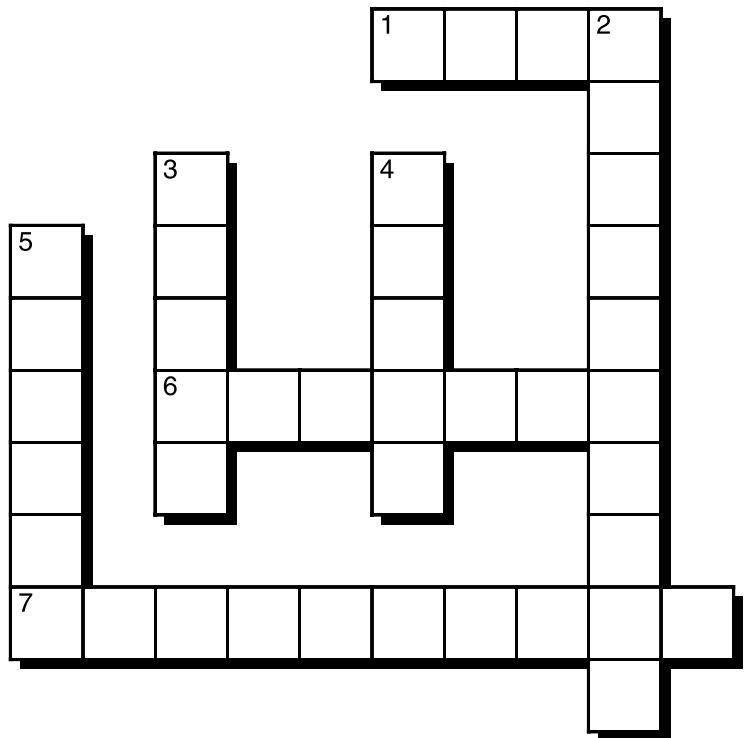
**Directions:** Solve each clue and write the answer in the correct boxes.

## ACROSS

- 1. Refrigeration units must be cleaned and sanitized regularly to remove this.
- 6. They should be cleaned regularly in refrigerators.
- 7. Once containers have been cleaned and rinsed, this is the next step before they can be used to store food.

## DOWN

- 2. When doing this to a freezer, the food inside should be moved to another unit.
- 3. Freezers will operate more efficiently when free of this.
- 4. Since this item is used to transport food it should be cleaned regularly.
- 5. They should be cleaned up immediately in storage areas to keep food from becoming contaminated.



# Khyle's Day

**Directions:** Try to figure out what mistakes Khyle made in the story below.

Khyle, a prep-cook at Riley's restaurant, was in for a long day. Riley's had a heavy lunch and dinner crowd and there were many items to prepare. While inside the walk-in cooler, Khyle spilled raw chicken juice from a hotel pan that he was carrying, onto the storage shelf and floor. Since he was in a hurry, he planned to clean up the spill as soon as he got a chance.

After helping with the lunch rush, Khyle prepared several items, including Italian meatballs, for Riley's famous meatball sandwich. When he completed his prep-work, he looked around for a storage container for the meatballs. When he couldn't find one, he asked an already busy dishwasher to wash one for him. The dishwasher washed and rinsed the container and handed it to Khyle.

After storing the meatballs, the manager asked Khyle to clean the walk-in cooler. He immediately started by moving everything in the cooler to the kitchen to make it easier to clean. Khyle thoroughly cleaned the floors, walls and shelves. He even cleaned the door edges and gaskets. When he was done, he carefully stored the items back into the cooler. It had been a tough day, but Khyle felt good about what he had accomplished.

**What mistakes did Khyle make?**

