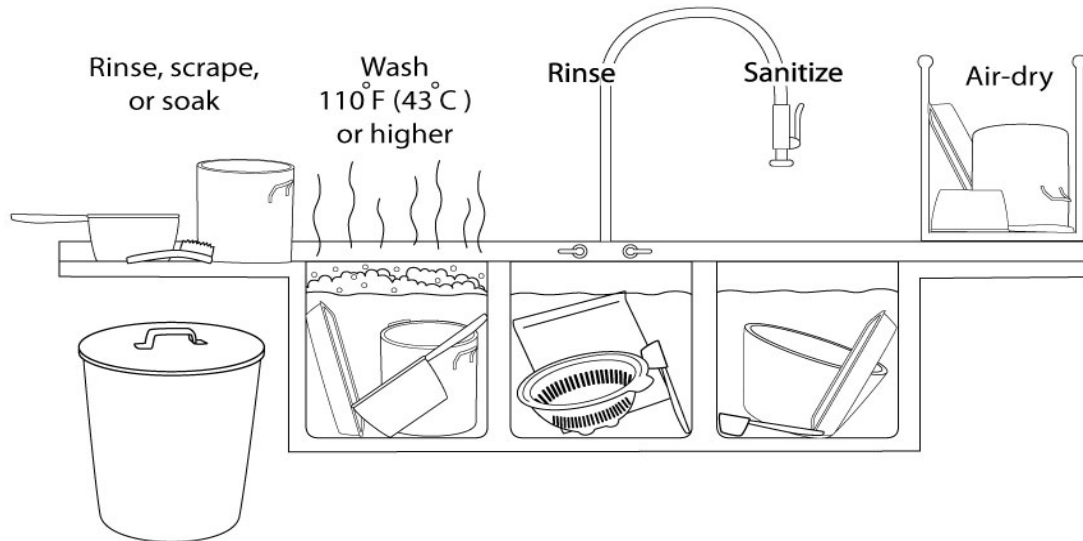


# Inspection Report Item 16: Food Contact Surfaces Cleaned and Sanitized

FDA Food Code References: 4-501.111, 4-501.115, 4-703.11

## MANUALLY CLEANING and SANITIZING



For video instructions visit:

<https://ia.foodprotectiontaskforce.com/videos/>

- **Step 1:** Rinse, scrape, or soak all items before washing
- **Step 2:** Wash items in the first sink in a detergent solution. Water temperature should be at least 110°F. Use a brush, cloth or nylon scrubber.
- **Step 3:** Immerse or spray-rinse items in second sink. Water temperature should be at least 110°F. Remove all traces of detergent.
- **Step 4:** Immerse items in third sink in hot water or a chemical-sanitizing solution. If hot water immersion is used, the water temperature must be at least 77°C (171°F) and items must be immersed for 30 seconds.
- If chemical sanitizing is used, the sanitizer must be mixed at the proper concentration and applied per label instructions.