

GROUP 4: CLEANING AND SANITIZING

LEARNING HANDOUT

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Employee Name: _____

Facility: Davis Senior Living Facility

Fill in the Blank:

_____ : transfer of harmful microorganisms (bacteria, viruses, parasites) from food

_____ : transfer of allergens from food

True or False: Seniors are considered a highly susceptible population? (Circle your answer)

True or False: Sanitizers remove microbial threats but do not remove allergens from surfaces. (Circle your answer)

True or False: Counters, cutting boards, and utensils must be cleaned and sanitized **before** and **after** each use? (Circle your answer)

True or False: If raw chicken juice spills on a prep table it is acceptable to clean it using **only** a dry paper towel, and continue prepping? (Circle your answer)

True or False: Hands must be washed **before** starting food preparation. (Circle your answer)

Other Tips!:



When to Change Gloves:

- When switching between handling raw foods and already prepared foods
- When switching between foods containing different allergens
- After touching objects other than food (trash cans, your face, dirty dishes, etc.)
- If they become damaged

Cleaning and Sanitizing:

- **Cleaning:** removing soil and food from the surface and washing with detergent
- **Sanitizing:** use chemical sanitizer at a proper concentration and temperature

