

Student Kitchen Sanitation Guidelines

1. Potentially hazardous foods consisting of or containing meats, dairy products, poultry, seafood, cooked rice, cooked potatoes, eggs products, raw seed sprouts, cut melons, or garlic-in-oil mixtures must be stored at or below 41 degrees F. If at any time the refrigeration unit exceeds 41 degrees F. for a period of four hours or longer, the potentially hazardous foods stored therein must be destroyed.
2. Refrigeration units must be equipped with an accurate and easily readable thermometer which is readily visible to anyone opening the door.
3. Tableware and kitchenware that is used in common by persons using the kitchen must be properly cleaned and sanitized immediately after use. In a two-compartment sink, wash with an iodine detergent/sanitizer and rinse for approximately one minute in an iodine detergent/sanitizer. In a three-compartment sink, wash with soap, rinse in clear water, and then sanitize in either a chlorine (bleach) or iodine sanitizer for approximately one minute. Utensils should then be air-dried.
4. Floors must be kept reasonably clean at all times. Do not place mop water into food preparation or utensil washing sinks.
5. Refuse must be removed at the end of each day to prevent the attraction and feeding of insects and rodents.
6. Food contact surfaces such as counters and cutting boards must be washed after each use with a clean moist cloth wetted with fresh sanitizing solution.
7. A sink for handwashing must be readily available and supplied with warm running water, soap, and single use towels.
8. Refrigerators must not be crowded with foods. Crowding prevents proper air-circulation and prevents the rapid and efficient cooling of foods. Store raw meats, poultry, fish, and raw shell eggs on lower shelves and ready-to eat foods on upper shelves to minimize the chances of cross contamination.
9. Foods must not be stored past their life expectancy. When in doubt, throw it out! Food storage areas including refrigerators must be kept clean.
10. Store all foods and utensils at least six inches off of the floor.
11. Failure to be these guidelines or other “Kitchen Club” guidelines may result in the closing of the kitchen until it is demonstrated that they will be met.