

WSGW RADIO PRESENTATION

“Food Contact Surfaces”

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Surfaces that typically come into contact with food are called food-contact surfaces. Examples include utensils, cutting boards, slicers, prep tables, pots, pans, mixing bowls, and thermometers.

The 2009 Michigan Modified Food Code has specific requirements associated with the cleaning frequency of food-contact surfaces.

True or False Quiz Questions:

1. Food-contact surfaces must be cleaned before they can be sanitized.
2. Cleaning food-contact surfaces reduces the number of pathogens on a surface to safe levels.
3. Utensils cleaned and sanitized in a three-compartment sink can be dried with a clean towel.
4. A cutting board only used for cutting bread should be cleaned and sanitized every 4 hours.

Wash, Rinse and Sanitize:

Cleaning is the process of removing food and other types of soil from a surface.

Rinsing removes any suspended soil **AND** detergent.

Sanitizing is reducing the number of microorganisms to a safe level. It is typically done with heat or chemicals.

On our website you can find 6 food safety videos that were created with a food safety grant from MDARD. Each video addresses a specific violation in the Food Code, with one of these videos focusing on the cleaning of food-contact surfaces. **If you watch the video, please click on the link to take the evaluation survey.**

www.saginawpublichealth.org

Source: National Restaurant Association
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