

CLEANING AND SANITIZING

All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods and concentrations. [19 CSR 30-60.090 (1) (B), (5) (A), 19 CSR 30-62.082 (5) (D)]

CHEMICAL SANITIZING

Approved Sanitizers: Sanitizers approved by the DHSS and the SCCR must be rated D-2 by the USDA or be labeled by the manufacturer for use on food contact surfaces and have instructions specifically designed for use on food contact surfaces. The manufacturer's directions for use shall be strictly followed. Approved sanitizers are those that do not require a rinse after the sanitizing step. Approved sanitizers are free of dyes and fragrances. The most cost effective, safe and readily available approved sanitizer is common unscented household bleach. Quaternary ammonias rated by the USDA as D-2 sanitizers are also approved.

Sanitizing Procedure: Sanitizing is a three step process.

1. Washing with clean, hot soapy water. This step is conducted to remove large particles of food and debris and as many microorganisms as possible.
2. Rinsing with clean, clear, hot water. The rinse step is to further remove food and debris and to remove the soap so it does not interfere with the effectiveness of the sanitizer.
3. Sanitizing with an approved agent. If bleach is being used as the sanitizer, the solution shall have a temperature of approximately 70° F. Temperatures higher than this would cause the chlorine in the bleach to gas off and become ineffective. The sanitizing step reduces the number of microorganisms on the surface to a safe level.

Methods and Concentrations For Chemical Sanitizing:

Sanitizing can be done by the immersion method for items that can be immersed into the compartment of a sink or can be done by the clean-in-place method for equipment too large to immerse into compartments of a sink (table tops, diapering surfaces, food preparation counters, etc.)

In-Place Cleaning: For in-place sanitizing with a bleach solution, mix at a rate of one (1) teaspoon of bleach per gallon of water. This mixture equals approximately 100 ppm to 200 ppm. For bleach solutions allow for a ten (10) second contact time. Follow manufactured labeled instructions for contact time for other sanitizers such as quaternary ammonia.

Immersion Method: For sanitizing by the immersion method, one-half (1/2) teaspoon of bleach per gallon of water is approximately 50 ppm to 100 ppm. Immersion shall take place for 1 minute. The manufacturer required concentrations for quaternary ammonias or other

sanitizers labeled for use on food contact surfaces shall be strictly followed. Test strips must be on hand to test the strength of quaternary ammonia.

Reason

Sanitizing is done to reduce the number of disease causing germs on surfaces to a safe level. It is important that only BERL approved sanitizers be used in the proper strengths. If they are too strong they may have a negative effect on the child's health. If they are too weak they may not kill germs and disease will spread. Unapproved sanitizers may be effective at killing disease causing germs but their use may have negative effect on the health of the children. The required concentrations stated above have been determined safe and effective. It is recognized that other literature available to the provider contains several different measurements for chlorine (1 tablespoon, 2 tablespoons, 1/3 cup per gallon water etc.) for sanitizing solutions. The BERL approved measurements of 1/2 teaspoon and 1 teaspoon have been determined effective in killing germs while reducing the risk of exposure to a toxin and the risks associated with long time exposure to these chemicals.

NOTE: If the provider is handling blood or feces, saliva, or urine that contains blood, protective gloves should be worn and higher strengths of chemical should be used in the 3-step method. A separate bottle labeled "Disinfectant" must be used for this purpose.

HEAT SANITIZING

Food utensils can also be sanitized by the heat method. Mechanical dishwashers most often do heat sanitizing. The sanitizing rinse water shall reach a temperature of 180° F. at the manifold and 160° F. at the utensil surface.

Correction Time Frames

If improper sanitizing strengths or methods are used, correction can be made at the time of inspection. Use of an unapproved sanitizer must be discontinued and a substitute found immediately.

All utensils and toys air-dried. [19 CSR 20-1.025 {4-601.11}, 19 CSR 30-60.090 (5) (E), 19 CSR 30-62.082 (5) (D)]

Reason

The greatest risk of recontamination during the washing, rinsing and sanitizing process for these items is contamination by drying them with an unclean cloth towel. Therefore, sanitized utensils and toys shall be air dried only. Sanitized utensils and toys cannot be dried on absorbent materials such as towels.

Correction Time Frame

The practice of towel drying utensils and toys must be corrected at time of notification.

The following items washed, rinsed and sanitized after each use. [19 CSR 30-60.090 (1) (B) and (C), (3) (C); 19 CSR 30-62.052 (1) (B); 19 CSR 30-62.082 (3) (C) 2., (5) (D); 19 CSR 30-62.092 (2) (C) 1.; 19 CSR 30-62.182 (1) (E) 2.; 19 CSR 30-62.202 (1) (I)]

- Food utensils
- Food contact surfaces including eating surfaces, high chairs, etc.
- Potty chairs and adapter seats
- Diapering surfaces
- All toys that have had contact with body fluids.

Reason

Food utensils and food contact surfaces: A larger number of meals are served in childcare centers, group homes and license-exempt facilities than in family homes. Children in these facilities are exposed to a larger number and a wider variety of disease causing organisms. The risk of disease being transmitted by food equipment, utensils, and food contact surfaces is therefore increased in larger facilities. Therefore, all food equipment, utensils and food contact surfaces shall be washed, rinsed and sanitized with an approved agent or be labeled by the manufacturer for use on food contact surfaces and have instructions specifically designed for use on food contact surfaces. The manufacturer's directions shall be strictly followed.

Toys: Communicable diseases can be transmitted from child to child if toys are contaminated with feces, saliva, mucous and vomit and are not washed, rinsed and sanitized. Since larger child care facilities expose the children to a larger number and variety of disease causing organisms, risk of disease transmission is greater. Since children may mouth the toys they play with, they are considered food contact surfaces and shall be sanitized with an agent approved by the USDA or be labeled by the manufacturer for use on food contact surfaces and have instructions specifically designed for use on food contact surfaces. The manufacturer's directions for use on food contact surfaces shall be strictly followed.

Diapering surfaces and potty chairs: These items can become contaminated with disease carrying feces that can be transmitted to other children if not properly washed rinsed and sanitized after each use. Young children absorb chemicals into their bodies much more readily than adults. Children may also touch these surfaces and then put their hands in their mouths. Therefore, diapering surfaces and potty chairs are treated like food contact surfaces and shall be sanitized with an agent rated D-2 by the USDA or must be labeled by the manufacturer for use on food contact surfaces and have instructions specifically designed for use on food contact surfaces. The manufacturer's instructions for use on food contact surfaces shall be strictly followed.

Policy: Products that contain phenol compounds are not approved for use on food contact surfaces and shall not be used to sanitize food contact surfaces, toys, diapering surfaces, infant/toddler floors or potty chairs.

Correction Time Frames
Upon notification.

The following items washed, rinsed and sanitized at least daily: [19 CSR 30-60.090 (1) (B) (D), 19 CSR 30-62.052 (1) (B), 19CSR 30-62.082 (B) 2. A. (II) and (VI)]

- Toilets, urinals, and hand sinks.
- Non-absorbent floors in infant/toddler spaces.
 - **Note: L.E. rules allow carpets in infant/toddler units.**
- Infant/toddler toys used during the day.

Note: The above-mentioned floors and toys shall be sanitized with approved products. Toilets, urinals and hand sinks shall be sanitized with safe products but do not need to be sanitized with a sanitizer rated D-2.

Reason

Through daily use, the above items will become contaminated with germs that cause disease. Sanitizing them will reduce the spread of disease.

Correction Time Frame
At the time of notification.

Walls, ceilings and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids. [19 CSR 30-60.090 (2) (F) 1., 19 CSR 30-62.052 (1) (B)]

Reason

Making carpets free of microorganisms is virtually impossible. In an attempt to reduce the risk of disease transmission, carpeting that is contacted by feces; urine, saliva, and vomit shall be washed, rinsed and sanitized with an agent rated D-2 by the USDA.

Correction Time Frame
At the time of notification.

Note: L.E. Rules allow carpets in infant/toddler units.

Test kits available to check proper concentration of sanitizing agents. [19 CSR 30-60.090 (1) (C), 19 CSR 20-1.025{4-502.11}, 19 CSR 30-62.052 (1) (B)]

- Chlorine test strips or other test strips (depending on the kind of sanitizer) shall be available for use in the childcare facility at all times.
- Sanitizing solutions prepared in spray bottles for use throughout the day shall be tested at least once a day to determine their strength before using.
- The concentration for chlorine sanitizing solutions for the clean-in-place method is 100 ppm to 200 ppm (1 teaspoon per gallon of water) for the immersion method, 50 ppm to 100 ppm (1/2 teaspoon per gallon of water).
- The test strips are also useful to determine if the concentration is adequate to effectively sanitize utensils that are being sanitized by the immersion method.
- If quaternary ammonia is used strengths should be 200ppm – 400ppm. Read the manufacturers label for contact time.

Note: It is not required to mix a new spray bottle solution daily if the sanitizing solution concentration is tested once a day and required strengths are maintained. If sanitizing is accomplished by the heat method, heat-testing tape shall be used to test the temperature of the water at the utensil surface. A temperature of 160° F. is required at the utensil surface.

Reason

Use of test strips ensures that the sanitizing solution is at the right strength. If not strong enough, it will not kill disease-causing germs or if it is too strong, it could be harmful to the children.

Correction Time Frame

Within thirty (30) days or before the inspection due date. The inspector should supply a list of businesses that sell test strips. The caregiver can mail a receipt to the inspector showing the purchase of the test strips.

Soiled laundry stored and handled in a manner, which does not contaminate food, and food related items and child contact items. [19 CSR 20-1.025 {4- 803.11} 19 CSR 30-60.090 (1)]

- Soiled laundry shall not be stored in the kitchen or in food storage areas.
- Soiled laundry shall be stored in non-absorbent containers or washable laundry bag until removed for laundering.
- The provider must wash hands after handling soiled laundry
- Only unopened packaged foods and unopened packaged single service articles may be stored in a laundry room.

Reason

Some childcare facilities have washers and dryers in or near the kitchen/food preparation area or near food storage areas. Soiled clothing may be handled and stored in a way that food or food contact surfaces or other childcare items become contaminated with disease causing germs. The food, food contact surfaces and other childcare items can then transfer disease-causing germs to the children. Also the dryer vent must be vented properly to adequately handle dust and lint from these activities and to safe guard against cross contamination. No build up of lint or dust from laundry activities may occur in the food preparation areas. Only unopened packaged foods and unopened packaged single service articles may be stored in a laundry room. The inspector should observe how soiled laundry is stored and talk with the provider concerning where and when soiled laundry is handled and the best methods to keep cross contamination from occurring. Soiled laundry shall not be stored in the food preparation area.

Correction Time Frame

At the time of inspection