

FOOD SERVICE

General Cleaning & Sanitation Frequency

		FOOD CONTACT SURFACE			
		Food Storage Containers	Serving Containers	Utensils	Work Surfaces
FREQUENCY	When Empty	X	X		
	Between Food Groups	X	X	X	X
	Minimum: 1 x 24 hours		X	X	
	Follow TTC (see below)				X

TTC (Time/Temperature Control) Cleaning Frequency

When storing PHF (Potentially Hazardous Food)

ROOM TEMPERATURE	FREQUENCY
33 - 41°F	1 x 24 hours
41 - 45°F	1 x 20 hours
45 - 50°F	1 x 16 hours
50 - 55°F	1 x 10 hours