

## Ntxuav Kom Huv thiab Tua Kab Mob

### Cleaning and Sanitizing

YUAV UA LI CAS TU TXHUA YAM UAS SIV LOS UA ZAUB MOV NOJ  
REQUIREMENTS FOR EQUIPMENT FOOD-CONTACT SURFACES

#### Hmong

##### Txoj Kev Ntxuav

1. Siv dej kub thiab xab npum los **ntxuav**. Cov tshuaj ntxuav thiab txhuam kom tshem cov khiab nyiab ntawm tej twj taig los sis npoo rooj.
2. Siv dej huv los **yaug**. Thiab li tshem tau cov tshuaj ntxuav thiab npaj so cov npoo rooj ib zaug ntxiv los mus tua kab mob.
3. Siv tshuaj tua kab mob los sis dej kub los **tua kab mob**. Qhov kev tua kab mob no yuav pab tua cov kab mob los ntawm cov khoom noj thiab yuav ua rau cov cuab yeej huv. Tso kom nws qhuav nws xwb, tsis txhob siv ntaub los so.



Ntxuav Yaug Tua kab mob

##### Cov Khoom Siv Ntxuav

Tag nrho cov chaw ua zaub mov yuav tsum muaj:

- Ib lub dab dej ntxuav uas cais ua 3 qho

##### LOS SIS

- Ib lub tshuab ntxuav tais diav.

Siv cov tshuab ntxuav tais thiab ntxuav raws li qhia los ntawm tus neeg tsim qhov khoom ntawd .

#### English

##### Warewashing steps

1. **Wash** in hot, soapy water. Detergents and scrubbing loosen food debris from surfaces.
2. **Rinse** in clean water. Rinsing removes the detergents and prepares the surface for sanitizing.
3. **Sanitize** in chemicals or hot water. Sanitizing reduces the number of foodborne pathogens on clean food handling equipment to safe levels. Air dry all equipment, towel drying is not allowed.



Wash Rinse Sanitize

##### Warewashing equipment

All food establishments must have:

- A three-compartment sink for manual warewashing

##### OR

- A dishmachine for mechanical warewashing

## Siv Cov Tshuaj Kom Tua Kab Mob

Txoj kev rau cov khoom siv uas ntxuav tag rau cov dej tov nrog tshuaj tua kab mob, yuav pab kom cov khoom siv thiab cov npoo rooj huv si. Yuav tsum ua raws li cov lus qhia ntwam cov thawv ntxuav tais diav. Siv cov tshuaj kom muaj zog thiab muab cov khoom siv rau rau hauv raws li qhia txhua zaus. Tom qab cov khoom ntawd qhuav tag lawm, mam li muab khaws cia.

Thaum yuav tshuaj tua kab mob, xyuas seb puas muaj cov no:

- Tus EPA zauv
- Cov lus qhia hais txog kev tua kab mob saum tej npoo rooj
- Cov lus qhia tias tsis tas yuav siv dej zoo ntxuav

Cov tshuaj tua kab mob uas siv tau muaj xws li:

- Cov tshuaj chlorine bleach (tshuaj dawb)
- Cov Quaternary Ammonium Compounds ("quats")
- Iodine
- Cov tshuaj tua kab mob uas tsim los ntwam ib qho chaw tau kev tso cai
- Lwm yam tshuaj tua kab mob uas tau pom zoo los ntwam FDA hauv qab 21 CFR 178.1010 los sis EPA hauv qab 40 CFR 180.940, los sis teev nyob rau hauv Minnesota Statutes, Tshooj 31

Siv cov khoom ntsuas tshuaj kom paub tseeb tias kev tov tshuaj rau cov dej raug raws li qhia. Yog tias cov tshuaj tso tsawg zog lawm,

Operate warewashing machines according to the machine's data plate, and other manufacturer's instructions.

## Chemical sanitizing

Soaking clean equipment in a chemical solution is one way to sanitize food-contact surfaces. Always follow label instructions. Use the required sanitizer solution strength and contact time. Allow all equipment to air dry completely before storing.

When choosing a chemical sanitizer, look for the following label information:

- EPA registration number
- Directions for sanitizing food-contact surfaces
- Does not require a potable water rinse

Sanitizers may include:

- Chlorine bleach
- Quaternary ammonium compounds ("quats")
- Iodine
- An approved sanitizer made on site
- Other chemical sanitizers approved by FDA under 21 CFR 178.1010 or by EPA under 40 CFR 180.940 or listed in Minnesota Statutes, chapter 31

Use a test kit to verify the sanitizer concentration. Concentrations below minimum levels will not sanitize effectively, while sanitizer concentrations above maximum levels can leave toxic residues. Refer to the manufacturer's label instructions for concentration levels.

nws yuav tsis tua kab mob kom zoo. Tab sis yog tso tshuaj ntau dhau lawm, nws kuj muaj feem yuav muaj tej yam phom sij tshwm sim thiab. Xyuas cov lus qhia ntawm tus tsim khoom kom paub hais tias yuav tsum tso tshuaj ntau npaum li cas thiaj li haum.

## Kev Siv Dej Kub Tua Kab Mob

Txoj kev siv cua sov yog ib txoj kev zoo los mus tua kab mob rau tej twj taig thiab npoo rooj siv los ua zaub mov. Cia kom cov khoom siv qhuav tag mam li muab cia.

- **Siv tes ntxuav:** Rau cov khoom siv rau hauv cov dej kub 171°F (77°C) los sis siab dua, yam tsawg kawg muab rau 30 vib nas this.
- **Siv tshuab ntxuav:** Cov dej kub thiab dej txaws yuav txawv raws lub tshuab. Siv qhov cuab yeej ntsuas los sis "hot cold tape" los xyuas kom cov dej kub raws li qhia. Siv tus ntsuas los xyuas seb qhov dej txaws puas raug qhov uas sau tseg.

## Hot water sanitizing

Heat is another way to sanitize clean food-contact surfaces of equipment. Allow all equipment to air dry completely before storing.

- **Manual warewashing:** Soak equipment in water maintained at 171°F or higher for at least 30 seconds.
- **Mechanical warewashing:** Water temperature and pressure requirements vary depending on the type of machine. Use a thermometer or heat-sensitive tape to verify water temperature. Verify the rinse pressure by checking the pressure gauge.

## Cov Lus Qhia Ntxiv Uas Pab Tau (Resources)

[Minnesota Department of Health Food Business Safety](http://www.health.state.mn.us/foodbizsafety)  
(<http://www.health.state.mn.us/foodbizsafety>)

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To obtain this information in a different format, call:  
651-201-4500 or 651-201-6000.

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Xav tau cov ntaub ntawv no ua tus qauv txawv qhov no, hu rau: 651-201-4500 or 651-201-6000.