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The document is intended to teach learners about properly cleaning and sanitizing kitchen tools and equipment.100%(2)100% found this document useful (2 votes)5K views5 pagesThis document provides information about cleaning and maintaining kitchen tools and equipment. It discusses the importance of proper cleaning and sanitization to prevent the transfer of harmAI-enhanced title and description0 ratings0% found this document useful (0 votes)717 views10 pagesThis document provides a lesson on chemicals used for cleaning and sanitizing kitchen tools and equipment. It begins by welcoming the reader to the kitchen and outlines the objectives of ideSaveSave Lesson 1 Chemicals Used in Cleaning and Sanitizing... For Later0%0% found this document useful, undefined0 ratings0% found this document useful (0 votes)717 views10 pagesThis document provides a lesson on chemicals used for cleaning and sanitizing kitchen tools and equipment. It begins by welcoming the reader to the kitchen and outlines the objectives of identifying chemicals for cleaning and sanitizing food contact surfaces. Common chemicals mentioned include ammonia, dish washing liquid, chlorine, carbolic acid, disinfectants, and soap. The document also discusses the importance of cleanliness and sanitation in food service to avoid contamination and ensures food safety. It concludes with self-assessment activities to check the reader's understanding.0 ratings0% found this document useful (0 votes)717 views10 pagesThis document provides a lesson on chemicals used for cleaning and sanitizing kitchen tools and equipment. It begins by welcoming the reader to the kitchen and outlines the objectives of ide2. At the end of this lesson, you are expected to:1. recognize kitchen tools and equipment to becleaned and sanitized;2. identify the chemicals to be utilized incleaning and sanitizingkitchen tools andequipment;3. prepare cleaning agents in accordance withthe manufacturesinstruction/procedure;4. clean and sanitize kitchen tools andequipment; andstore cleaned kitchen tools and equipment. 3. Cleaning and sanitizing kitchen tools and equipmentmust be part of the standard operating procedures thatmake up your food safety program. Improper cleaning and sanitizing kitchen surfacesallow harmful microorganisms to be transferred from onefood to another. 4. PRE-TESTDirection: Below are jumbled letters. Write thecorrect spelling opposite the scrambled letters.Write your answer on board.1. AINSZTEI-2. PENMEQUTI -3. NGILCAEN -4. CNKTIEH -5. LCEHIMAC - 5. 6. RBNSGICUB7. EKFNIE-8. EONTFL-9. SRNEI-10. GOENPS-PRE-TEST 7. TOOLS/ EQUIPMENT DESCRIPTIONis mostly used in the kitchen and mostpopular because it is lightweight, attractiveand less expensive. It requires care to keepit shiny and clean. It also gives evenheatdistribution no matter what heattemperature you have. It is available insheet or cast aluminum.Since it isa soft metal, the lighter gaugeswill dent and scratch easily, making theutensil unusable. Aluminum turns darkwhen used with alkalis, such as potatoes,beets, carrots and other vegetables whileacid vegetables like tomatoes will brightenit.Aluminum 8. TOOLS/ EQUIPMENT DESCRIPTIONis the most popular materialused for tools and equipment,but it is more expensive. It iseasier to clean and shine andwill not wear out easily. Choosethose with copper, aluminum orlaminated steel bottoms tospread heat and keep the potfrom getting heat dark spots.Stainless steel utensils maybebought in many gauges, fromlight to heavy.Stainless Steel 9. TOOLS/ EQUIPMENT DESCRIPTIONGlass is use for salad making anddessert but not practical for top or surfacecooking. Great care is needed to ensurefor long shelf life. How to take care ofGlass?1. To remove stain, use 2 table spoon ofliquid bleach per cupof water whensoaking and cleaning.2. Use baking soda to removegreasecrust and boiled vinegar as final rinse.3. Use nylon scrub.Stainless Steel 10. TOOLS/ EQUIPMENT DESCRIPTIONis durable but must bekept oiled to avoid rusting.Salad oil with no salt orshortening can be rubbedinside and out and dried.Wash with soap (notdetergent) before using.Cast Iron 11. TOOLS/ EQUIPMENT DESCRIPTIONis a special coating appliedinside aluminum or steel potsand pans. It prevents food fromsticking tothe pan.It is easier to wash and clean,but take care not to scratch theTeflon coating with sharpinstrument such asknife or fork.Use wooden or plastic spatula toturn or mix food inside.Teflon 12. Care of the Cooking Ware After using any cookware, they must be allowed tocool before washing and soaking to prevent accidentalburns from handling and to prevent damage. Theyshould be free from all grease, food, etc. by washingthem using warm soapy water and rubbing them with asteel wool cleaner and rinse thoroughly with warmwater. 13. Care of the Cooking Ware Drying them using a cloth after washing may preserve itsappearance. If food or grease is badly burned on the surface of autensil, the pan should be filled with water and allowed to boil hardfor five minutes. This will loosen the burned food and the pan maybe clean in the usual manner. 14. Kitchen Toolsis used to open a foodcontainers.Can Opener 15. Kitchen Toolsalso called a vegetablestrainer which are essentialfor various tasks fromcleaning vegetables tostraining pasta or contents.Colander 16. Kitchen Toolsare used for cutting andchopping. They are dull thanknives. Plastics are greatlydurable and cheap but maynot last long.Plastic and HardRubber Scrapers 17. Kitchen Toolsare wooden or plastic boardwhere meat, fruits andvegetables are cut. Using plasticcutting board is more sanitarythan wooden board as it doesnot absorb food juices that canserve as medium for bacterialgrowth.Cutting boards 18. Kitchen Toolsare used to fill jars, made ofvarious sizes of stainless steel,aluminum, or of plastic.Funnel 19. Kitchen Toolsis a kitchen tool which isspecifically designed for thepurpose of pulping garlic.Garlic Press 20. Kitchen Toolsare used to grate, shred, sliceand separate foods such ascarrots, cabbage and cheese.Graters 21. Kitchen ToolsThey are practical for openingfood packages, cutting tape orstring or simply remove labels ortags from items. Other cuttingtools such as box cutters are alsohandy for opening packages.Kitchen shears 24. Kitchen Toolsare used to weigh large quantityof ingredients in kilos, commonlyin rice, flour, sugar, legumes orvegetables and meat up to 25pounds.Household Scales 25. Kitchen Toolscome in variety of sizes, shapes,materials and colors. These areused to measure smallerquantities of ingredients calledfor in the recipe like: 1tablespoon of butter or 14teaspoon of salt.Measuring Spoons 26. Kitchen ToolsIt is used for blending, mixing,whipping eggs or batter, and forblending gravies, sauces, andsoups. The beaters are made oflooped, steel piano wires whichare twisted together to form thehandle.Whisks 31. CARING FOR KNIVES3. DO NOT CUTFOODSDIRECTLY ON AMETALSURFACE. 32. CARING FOR KNIVES4. USE KITCHENKNIVES ONLYFOR CUTTINGFOOD. 33. CARING FOR KNIVES5. WASHTHOROUGHLY INHOT WATER AND AMILD SOAP AND DRYTHOROUHGLY WITHA CLEAN TOWEL. 34. CARING FOR KNIVES6. WHEN WASHINGKNIVES IN A THREE-COMPARTMENT SINK,LEAVE KNIFE ON THEPRE-SCRAPE AREA FORSAFETY. 35. CARING FOR KNIVES7. WHEN DRYING AKNIFE, DO NOTLEAVE THE KNIFESEDGE IN A MANNERTHAT CAN BEHARMFUL. 36. CARING FOR KNIVES8. FOR PLATERKNIVES, CLEANCAREFULLY TOENSURE PLATTINGIS NOT SCRATCHEDOR WORN OFF. 40. CLEANING THE CUTTING BOARD1. AFTER USING THE CUTTING BOARDTO SCLICE, DICE OR CHOP ALL KINDSOF MEAT, USE A METAL SCRAPER ORSPATULA TO SCRAPE AWAY ANYREMAINING BITS OF FOOD. 41. CLEANING THE CUTTING BOARD 2. SCRUB THE BOARD WITH HOT, SOAPY WATERTHOROUGHLYALLOW THE BOARD TOAIR DRY. 42. REMOVING STAINS FROM THECUTTING BOARD1. WET THESTAINED AREA WITHWATER ANDSPRINKLE IT WITHKOSHER SALT. 43. REMOVING STAINS FROM THE CUTTING BOARD2. RINSE THESALT FROM THECUTTING BOARDWITH CLEANWATER. 44. REMOVING STAINS FROM THE CUTTING BOARD3. USE A CLEANNYLON SCRUBBINGSPONGE TO SCRUBTHE PASTE ON THESTAINED AREA OF THECUTTING BOARD. 50. MEASURING AND MIXING TOOLS 51. CLEANING BAKING TOOLS1. AFTER BAKING,SOAK USED CAKEPANS AND MUFFINTINS IN WARM WATERWITH DISHWASHINGSOLUTION TO SOFTENTHE BURNT FOOD. 53. BAKING TOOLS3. DRY ALL BAKINGTOOLS ANDEQUIPMENT BY AIR-DRYING ON A DRYINGRACK OR WIPINGWITH A DRYDISHCLOTH. Copyright 2025 Canadian Institute of Food Safety. All rights reserved. The Canadian Institute of Food Safety, foodsafety.ca and the Canadian Institute of Food Safety logo are trademarks of the Canadian Institute of Food Safety. All other trademarks are the property of their respective owners. Any advice or recommendations should be considered a guide only. For guidance on any issues addressed on this website, please consult your local government agency. The Canadian Institute of Food Safety is a leading provider of recognized Food Handler Certification Courses. 6 Easy Steps in Cleaning Your Blender Disinfectant uses: how to use it in the bathroom and kitchen How to Clean Silver & Stainless Steel Cutlery How to Clean, Sanitize, and Disinfect Your Kitchen The ultimate kitchen essentials list of equipment How to Clean Your Oven How to dry fruit Tips for Washing the Dishes By Hand Cleaning and sanitizing procedures must be part of the standard operating procedures that make up your food safety program. Improperly cleaned and sanitized surfaces allow harmful microorganisms to be transferred from one food to another.Cleaning is the process is the process of removing food and other types of soil from a surface, such as dish, glass or cutting board.Cleaning is done with a cleaning agent that removes food, soil, or other substances. The right cleaning agent must be selected because not all of them can be on a food contact surfaces. For example, glass cleaners, some metal cleaners, and most bathroom cleaners cannot be used because they will leave an unsafe residue. The label should indicate if the product can be use on a food contact surface. At the end of the lesson the students should be able to:Identify the different cleaning agents and sanitization chemicals.Demonstrate proper cleaning and sanitizing of kitchen utensils and tools.Value the importance of cleaning and sanitizing kitchen tools and paraphernalia. use these cleaners to routinely wash tableware, surfaces and equipment. Detergent can penetrate soil quickly and soften it. use periodically on surfaces where grease has burned on. These cleaners are often called degreasers. use periodically on mineral deposits and other soil that detergents cannot remove. These cleaners are often used to remove scale in washing machines and steam tables. use these cleaners to remove heavy accumulation of soil that are difficult to remove with detergents. Some abrasive cleaners also disinfect. There are three methods of using heat to sanitize surfaces steam, hot water, and hot air. Hot water is the most common method used in restaurants.Approved sanitizers were chlorine, iodine, and quaternary ammonium. The effectiveness of chemical sanitizers is based on the following factors such as concentration, temperature, and contact time. Chlorine - Diluted chlorine bleach is a very effective sanitizer. The amount needed is very small and no chlorine residue will be left behind using a concentration of 1 scant teaspoon of chlorine bleach to 1 quart of water.Iodine - Iodine can be used to clean things directly. Additionally, it can be added to a solution of other cleaning agents to make it stronger, and it can also be used on its own.Quaternary Ammonium Compounds - Unlike bleach-based sanitizers, quats can often effectively kill germs on surfaces that have not been fully washed and rinsed. The quat solution usually must remain on the surface to be sanitized for at least 10 minutes, and it also may have to be rinsed off before food can be placed on said surface. Be sure to always read the directions for whichever solution you plan to use, as instructions can differ between individual products. There are three steps needed to effectively clean and sanitize utensils: washing; sanitizing; and drying.Utensils such as cutting boards, bowls and knives need to be thoroughly washed in warm soapy water. After washing, the utensils should look clean and there should be no food or anything else visible on them. Effective cleaning will remove most of the dangerous bacteria present. Sanitizing will then kill any that might remain.A dishwasher is very effective at sanitizing if it has a hot wash and drying cycle. If you do not have a dishwasher, you will need to sanitize in a sink using a chemical sanitizer or very hot water. If using a chemical sanitizer such as a sodium hypochlorite or quaternary ammoniumbased solution, ensure that it can be safely used for sanitizing eating, drinking, and cooking utensils. Follow the instructions on the container carefully, as different sanitizers work in different ways.If you are using very hot water, take extra care to avoid being scalded. All utensils must then be thoroughly dried before they are re-used.Air-drying is best but tea towels can be used if they are clean. If you are washing up at an event being held outdoors, make sure you have access to plenty of hot water. If hot water is not available, disposable eating and drinking utensils should be used and enough cooking utensils provided to last the duration of the event so that washing up is not necessary.PPTXCookery 7/8 Lesson 1: Basic Kitchen Tools and EquipmentBenandro PalorPPTXCleaning and sanitizingPhilip Jay SolturaPPTXKitchen tools and equipmentJonel AscutiaPPTXCLEANING AND SANITIZING KITCHEN TOOLS AND EQUIPMENTYanYan PalanguePPTXMensuration and calculationjaserLopezPPTXCookery - Module 6 -Calculating Cost of Production.pptxRosalynCanilang1PPTXUse and Maintain Kitchen Tools and EquipmentBernadeth OuanoPPTXStore and Stack kitchen tools and equipment.pptxRochelMarin1DOCXSummative test-bpp-q1LynnelYap3PPSXBPP 7 Perform Mensuration and CalculationDanielle MendozaPPTXMeasuring IngredientsMandy0204PPTXLESSON 1 Clean, Sanitize and Store Kitchen Tools and.pptxMechille LugoPPTX1920-LESSON 4:PERFORMING MENSURATION AND CALCULATIONNym UnknwPDFMODULE-1-FOOD-PROCESSING-GRADE-8.pdfCarmelAnneUyPDFCOOKERY 7 Module 1.pdfMadzDGMangahasPPTXStore and stack kitchen tools and equipmentLeandro Andy InciongDOCXDLL COOKERY 9 [week 4] prepare appetizer.docxRAMONVENEZUELA1DOCXDetailed lesson-plan-in-tle 9tuckie bejarPDF7_8. TLE Agricultural Crop Production Quarter 1 Module 1_ Farm Tools, Equipme...JENNYROSEMOJICAPPTXPerform After Care Activities for Tools,.pptxROWELTREYESDOCXLesson plan grade 10 cookery detailedcarlo mabubayPPTXNapkin folding pptsweetshannonDOCX1st cot bread and pastryConnie San GabrielPPTXFOOD PROCESSING-lesson 1.pptxRoseAnnEllorenPPTXBPP 7 Maintain Tools and Equipment Danielle MendozaPPTXcatch up,,,,,,,,,,,,,,,,,,,,,,,,,,,,.pptxnorthernsamarjbbinamThe module provides an overview of chemicals used for cleaning and sanitizing kitchen tools and equipment, outlining different types of cleaning agents such as solvent cleaners, abrasives, and acid cleaners. It emphasizes the importance of selecting appropriate cleaning agents to ensure food safety, detailing the specific use and characteristics of each type. Additionally, the text highlights safety measures to be practiced while using these chemicals and presents a set of practical questions to reinforce understanding. 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The Canadian Institute of Food Safety is a leading provider of recognized Food Handler Certification Courses. Home cooks who spend a lot of time tinkering with recipes and creating elaborate dishes require a clean kitchen to complete these culinary masterpieces without fail. Image Credit: Hero Images/Hero Images/GettyImagesIt's one of the busiest spaces in the home. The kitchen gets used from morning to night every day. That leads to spills, trails of crumbs and smudges on everything from big appliances to drawers and cabinets. Home cooks who spend a lot of time tinkering with recipes and creating elaborate dishes require a clean kitchen to complete these culinary masterpieces without fail.AdvertisementVideo of the DayThere are many types of chemicals used in cleaning and sanitizing kitchen tools and equipment that are safe for areas where food is prepared or consumed. Knowing the best types of cleaning materials in a kitchen and their uses can cut down on the amount of time and effort you put into making the appliances and tools in the space shine.Cleaning Materials in a Kitchen and Their UsesA well-stocked kitchen has a host of cleaning tools to handle any type of mess that is made in the hub of the home. Having certain items on hand will ensure you are prepared to cook and clean properly.AdvertisementRubber gloves, for example, may seem mundane, but they come in handy when using abrasive scrubbers and harsh cleaners. They keep hands from getting nicked by rough edges and aggressive scrubbing actions.Speaking of scrubbing: from breaking down baked-on grease and sauces to gently scrubbing non-stick pans, a good non- or lightly abrasive scrubbing pad can work on cast iron cookware, stainless steel pots, ceramic dishes and plastic without damaging or nicking the surface. A scrub brush is also a basic cleaning tool that makes food prep easier, and should be stocked in different sizes. A long-handled scrub brush, as well as thin bottle brushes, makes quick work of dirty items with narrow openings.AdvertisementA plastic scraper is perfect for digging out gunk stuck in the corner of pans or sweeping around a skillet to remove that last stubborn layer of scrambled eggs or pasta. The thin piece of pointed plastic works on enamel or non-stick cookware without causing nicks and dings.Stovetop grates, oven floors and some baking pans require the serious scrubbing power of super fine steel wool. It will quickly take off baked-on food that attaches itself to burners and other oven items. Always wear gloves and test the item before taking the abrasive product to its metal surface.AdvertisementA good dish cloth can whisk away dry crumbs, and is absorbent enough to mop up spills in one fell swoop. A stack of thin, lightweight, non-terry cloth towels can also be ideal for quick hand-washing, buffing a serving platter and swiping up drops of sauce or oil spills. Throw one over your shoulder or tuck it into your apron waistband to have on hand for quick attention to a sudden spill or mess.Lastly, this may surprise some seasoned home cooks, but a dish drainer is handy even if you own and use a dishwasher. Some items, such as wooden spoons and expensive knives, can be ruined by the high heat and forceful jets of water in a dishwasher. A dish drainer allows you to quickly wash items and set them aside to dry while sauces are simmering or cakes baking.AdvertisementSoaps and Cleaners for Kitchen ItemsA good cleaner, whether homemade or commercial, can save your arms from scrubbing, as well as save the pot or appliance from wear and tear. A few different types of general cleaners are good to have on hand for various surfaces and situations.Grease-cutting dish soap is an effective liquid dish soap that will quickly pick up grease. This keeps the pot or surface from getting rubbed raw in your efforts to remove stubborn stains, saucy fingerprints and globs of oil from the surface.AdvertisementMulti-purpose cleaner is there to help with tougher jobs. Floors, sinks, stovetops, appliances and countertops may require a more abrasive cleaner, such as baking powder and water or a powdered cleaner like Bar Keeper's Friend.Sanitizers for Cleaning Kitchen EquipmentThe types of chemicals used in cleaning and sanitizing kitchen tools and equipment should be safe for food. Many homemade cleaners use household detergents and sanitizers to great effect in the kitchen's many types of surfaces, from wood and tile to laminate and stainless steel.AdvertisementA mix of 1 part chlorine bleach to 2 parts hot water can rid the surfaces of germs with one good rub down. Always test a small, unseen area before you begin to make sure the bleach doesn't react badly with the appliance or cupboards material.Vinegar, on the other hand, can be used in a spray bottle without mixing, although not on granite or countertops that can be etched by this acidic cleaner.After cleaning with soap and water, drying and then cleaning with vinegar, a light spray of hydrogen peroxide (3 percent) can kill off any lingering bacteria from raw meats or vegetables. Keep the hydrogen peroxide in a dark or opaque bottle because long exposure to light will break down the peroxide.AdvertisementCommercial cleaners that use pine oil can disinfect kitchen surfaces, typically with one pass. Dilute 1/4 cup of the pine oil cleaner with 1 gallon of warm water. Rinse all areas after cleaning to ensure that the disinfectant is wiped clean from the surfaces.Why Cleaning is Vital to a KitchenIt's important to keep bacteria at bay in a busy kitchen. Kitchen countertops, work areas, handles and sinks should be wiped down daily. Cleaning everyday removes dirt and crumbs, as well as keeps grime from building up. But it doesn't remove all bacteria from the surfaces of the kitchen.Wiping down all tops, sides and crevices in the kitchen with an antibacterial a few times a week will ensure that the appliances, handles and other surfaces that get touched often stay clean and free of germs. Try to do a thorough cleaning once a month if weekly isn't possible.How to Clean Kitchen ItemsGoing over kitchen items and surfaces with a sponge or cloth doesn't always kill all the bacteria that can lurk in nooks and crannies. Once bacteria have gained ground in a small area, you can inadvertently spread the germs to other areas where food is prepared. There are a few proven methods to ensure that the kitchen materials, appliances, cookware and utensils are clean.Methods of cleaning and sanitizing kitchen tools and equipment include:Disassembling. Remove all parts, blades, handles, screens and glass or plastic inserts. Wash each with a food-safe disinfectant and dry before reassembling.Immersion. For cookware, utensils, appliance inserts and other items that are covered in a layer of grime, immersing them in a bath of sanitizing solution can make them easier to clean. The sanitizer, such as diluted bleach or straight vinegar, can lift stubborn food bits or thin layers of bacteria that are beginning to colonize.Sterilizing. Place smaller items in a large pan of boiling water and add a food-safe sanitizer that won't introduce dangerous vapors into the air. Items can also be steamed in a dishwasher or in a colander over a larger pot of boiling water.

**Chemicals used for cleaning kitchen tools. Cleaning tools equipment and chemicals in kitchen. Chemicals used in kitchen cleaning.**


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