

Saluda Center

64 Greenville St, Saluda, NC28773

Commercial Kitchen Cleaning and Sanitization Guide

Saluda Center Kitchen Rental Requirements

All kitchen users must follow these cleaning and sanitization procedures. By using the kitchen facilities, you agree to complete each step thoroughly and ensure all surfaces are properly cleaned and sanitized before departing.

Three-Step Cleaning Process

Step 1: Wash All Surfaces and Equipment

Clean all surfaces, pots, pans, and utensils with warm soapy water.

- Remove all food particles and dirt from kitchen surfaces and cookware
- Use regular dish soap and warm water (no need for antibacterial soap)
- Scrub thoroughly - use "elbow grease" when needed
- Pay special attention to:
 - Countertops and work surfaces
 - Cutting boards
 - All cookware (pots, pans, utensils)
 - Sink and faucet
 - Stovetop and oven (interior and exterior)
 - Refrigerator (interior and exterior)
 - Microwave (interior and exterior)

Important: Food particles and dirt can harbor germs, so thorough cleaning is essential.

Step 2: Rinse Thoroughly

Rinse all surfaces, pots, pans, and utensils to remove dirt and soapy residue.

- Use warm, running water for rinsing
- Ensure all soap residue is removed
- Continue rinsing until water runs clear
- As you rinse away dirt and soap, germs will also be washed away

Step 3: Sanitize to Kill Remaining Germs

Apply sanitizing solution to all cleaned and rinsed surfaces.

Once surfaces and equipment have been washed and rinsed, sanitizing will kill any remaining germs.

Sanitizing Solutions

Option 1: Chlorine Bleach (Recommended)

Most effective and easiest to use

For Surfaces (Countertops, Cutting Boards):

- Mix 1 teaspoon bleach per quart of warm water in spray bottle
- Spray cleaned surfaces thoroughly
- Allow to air dry completely
- **If using towels to dry:** Allow bleach solution to remain on surface for at least 30 seconds before wiping

For Pots, Pans, and Utensils:

- Mix 1 tablespoon bleach per gallon of warm water in sink or large container
- Submerge items in solution for 2 minutes
- Remove and allow to air dry completely

Important Bleach Safety Notes:

- Do not use more bleach than recommended
- Only use on surfaces that have been properly washed and rinsed first
- Fresh bleach solutions are most effective
- Store mixed solution in closed spray bottle for up to one week
- If mixing in open container, replace solution every 2 hours

Option 2: Quaternary Ammonium Sanitizers ("Quats")

Examples: Lysol® Disinfectant and similar products

- Look for active ingredients such as: alkyl (C12, C14, C16) dimethyl benzyl ammonium chloride
- Can be effective on surfaces that haven't been fully pre-cleaned
- **Must remain on surface for at least 10 minutes**
- Surface must be rinsed after use before food contact
- Always read and follow label directions exactly

Option 3: Dishwasher Sanitization

If using the dishwasher for final sanitization:

- Ensure water temperature reaches at least 180°F
 - Use appropriate dishwasher detergent
 - Run full wash and rinse cycle
 - Allow items to air dry completely
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Required Cleaning Checklist

Before leaving the kitchen, ensure all items are completed:

General Areas:

- All countertops washed, rinsed, and sanitized
- All cutting boards washed, rinsed, and sanitized
- Sink and faucet thoroughly cleaned
- Floor swept and mopped
- Trash emptied and new liner installed
- All food items removed from premises

Appliances:

- Stovetop cleaned (burners, drip pans, surface)
- Oven interior and exterior cleaned
- Microwave interior and exterior cleaned
- Refrigerator interior wiped down, exterior cleaned
- Dishwasher cleaned (if used)
- Coffee maker cleaned (if used)

Cookware and Utensils:

- All pots and pans washed, rinsed, and sanitized
- All utensils washed, rinsed, and sanitized
- All dishes and serving items cleaned
- All items returned to original storage locations

Final Steps:

- All surfaces completely dry
 - Kitchen returned to original configuration
 - All personal items removed
 - Cleaning supplies properly stored
 - Kitchen inspection completed with Board member
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Important Reminders

- **Safety First:** Always read and follow label directions for any cleaning or sanitizing products
 - **Complete Process:** Each step (wash, rinse, sanitize) is essential for proper cleaning
 - **Air Dry:** Allow sanitized items to air dry completely when possible
 - **Storage:** Return all items to their original locations
 - **Inspection:** A Board member will inspect the kitchen before your security deposit is returned
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Questions or Issues

If you have questions about these procedures or encounter any problems during cleaning, please contact the Board member on duty immediately.

By using the Saluda Center kitchen facilities, you acknowledge that you have read, understood, and agree to follow these cleaning and sanitization procedures completely.

This guide is designed to ensure a clean, safe, and sanitary kitchen environment for all users. Thank you for your cooperation in maintaining our community facility.

Agreement Acknowledgment

I/We have read, understand, and agree to all conditions of use of the Saluda Center Kitchen Rental Requirements outlined in this agreement.

Responsible Party Signature: _____

Print Name: _____

Date: _____