

Chapter 7 Outline

Cleaning, Maintenance, and Inventory
 Cleaning Agents
 Sanitizers
 Proper Handling of Cleaners and
 Sanitizers
Cleaning, Maintenance, and People
Cleaning, Maintenance, and Equipment
 Manual Systems
 Mechanical Systems
Pest Control
 Insects
 Rodents
 Control Measures
Cleaning, Maintenance, and Change
Cleaning, Maintenance, and Food Safety

Competencies

1. Identify the types of soil found in food service operations, and define cleaning and sanitizing. (p. 187)
2. Describe types and uses of cleaning agents. (pp. 187–188)
3. Identify and describe the uses of five types of sanitizers. (pp. 188–189)
4. Describe guidelines for using cleaners and sanitizers. (p. 190)
5. Explain how the food service operation can ensure the success of the cleaning and maintenance control point. (pp. 190–192)
6. Briefly explain manual cleaning and sanitizing procedures. (pp. 192–195)
7. Briefly explain mechanical cleaning and sanitizing procedures. (pp. 195–201)
8. Summarize the physical and behavioral characteristics of flies and cockroaches, and describe their preferred environments. (pp. 201–203)
9. Summarize the physical and behavioral characteristics of rats and mice, and describe their preferred environments. (pp. 203–204)
10. Identify guidelines for a food service pest control program, including basic environmental and chemical control. (pp. 204–206)