

# CUTTING BOARDS – CLEAN IN PLACE – AUTOMATIC DISPENSING

## Tools Needed

- Properly Prepared 3-Compartment Sink
- Quat Test Strips (QT-40 or equivalent)
- Food Contact Brush
- Clean Pail
- Non-Abrasive Pads
- Clean Wiping cloth

## Products Needed

Comet®  
Cleaner  
with Bleach



Clean Quick®  
Broad Range  
Quaternary  
Sanitizer



Dawn®  
Manual  
Pot and  
Pan  
Detergent



**FREQUENCY OF CLEANING:** At minimum, every 4 hours. Cutting boards need to be cleaned before using the cutting board, before changing from one food type to another, and after food handling is complete.

**SPECIAL DIRECTIONS FOR THIS TASK:** If sensitivity to cleaning solutions is a concern, wear single use gloves.



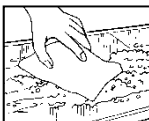
### STEP 1

- When food prep is complete, move all unused foods from the production area to the proper storage area.



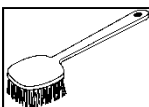
### STEP 2

- Discard any remaining food scraps from the cutting board.
- Fill a clean pail with warm Dawn solution from a freshly prepared 3-compartment sink by dipping the pail into the solution.
- Place a non-abrasive pad or food contact brush into the pail containing Dawn solution.



### STEP 3

- Using the non-abrasive pad or brush from the pail containing Dawn solution, scrub the cutting board.



### STEP 4

- If cutting board can be lifted, clean the back of the cutting board by using the brush to scrub with Dawn solution.

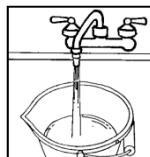
**NOTE: If cutting board is heavily stained follow the instructions below to remove the stains.**



- Spray boards with cleaner with bleach.
- Brush all surfaces of cutting board with brush or non-abrasive pad.

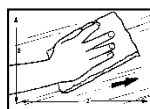


- Allow cleaner with bleach to sit on cutting board for 5–10 minutes.
- Brush cutting board again with the brush or non-abrasive pad.



### STEP 5

- Fill another clean pail with water from the 3-compartment sink.
- Place a wiping cloth in the pail.



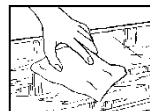
- Using the wiping cloth from the pail, thoroughly rinse the cutting board.

**NOTE: Rinse wiping cloth in water as necessary to ensure removal of cleaner with bleach.**



### STEP 6

- Fill another clean pail with sanitizer solution from the freshly prepared 3-compartment sink by dipping the pail into the solution.
- Ensure the sanitizer solution is 150–400 ppm by testing the solution with test strips following the Testing Quaternary Sanitizer Solution Procedure.
- Place a wiping cloth in the pail.



### STEP 7

- Apply sanitizer solution with the wiping cloth from the pail containing the sanitizer.
- Allow cutting board to air-dry. If the cutting board can be lifted, put at angle to allow underneath to air-dry.



### STEP 8

- If used, remove single use gloves.
- Wash hands before returning to service area.