

Nadiifinta iyo Jeermis-dilidda

Cleaning and Sanitizing

SHURUUDAHA QALABKA MEELAHA CUNTADU TAABATO REQUIREMENTS FOR EQUIPMENT FOOD-CONTACT SURFACES

Somali

Talaabooyinka weel dhaqaalka

1. **Ku dhaq** biyo kulul, oo saabuun leh. Saabuunta iyo sifeeyaasha ayaa jilcinaaya qashinka cuntada ee saaran dusha meelaha.
2. **Ku biyo raaci** biyo nadiif ah. Biyo raacinta ayaa meesha ka saarta saabuunta una diyaarisa dusha meesha jeermis-dilidda.
3. **Ku jeermis-dil** kiimikooyin iyo biyo kulul. Nadiifintu waxay yaraysaa tirada jeermisyada cuntada ka dhasha ee ku jira qalabka nadiifta ah ee cuntada ayadoo gaarsiinaysa heerar badqab leh. Hawada ku nadiifi dhammaan qalabka, shukumaan ku nadiifin lama ogola.



Dhaq Biyo raaci Jeermis-dil

Qalabka weel dhaqaalka

Dhammaan xarumaha cuntadu waa inay lahaadaan:

- Waaskad sadex qaybood ah oo leh qayb gacanta weelasha lagu dhaqan karo

AMA

- Mashiinka weelasha oo lagu sameeyo weel dhaqaalka macmalka ah

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

Ku maamul mashiinnada weelasha dhaqa qaab waafaqsan xogta ruqsada ee mashiinka, iyo tilmaamaha kale ee shirkada samaysay.

Jeermis dilaha kiimikada ah

Gelin qalabka nadiifta ah dareere kiimiko ah ayaa ah hal qaab oo lagu nadiifiyo meelaha cuntadu taabato. Mar kasta raac tilmaamaha calaamadaha. Adeegso xooga loo baahan yahay ee dareeraha jeermis dilaha iyo waqtiga la rabo inuu meesha marsanaado. U ogolow dhammaan qalabka inay hawada ku qalalaan kahor intaan la kaydin.

Markaad dooranayso jeermis dilaha kiimikada ah, raadi xogta soo socota ee kiimikada ku qoran:

- Lambarka diiwaan gelinta ee EPA
- Tilmaamaha jeermis-dilidda goobaha cuntadu taabato
- Uma baahna in lagu biyo raaciyo la qaadan karo

Jeermis dilayaasha waxaa kamid noqon kara:

- Wasaq gooyaha koloriinta
- Saabuunta Fayras Dilaha ah (Quaternary ammonium compounds (“quats”))
- Iodine
- Jeermis dile la ogolaaday oo goobta lagu sameeyay
- Jeermis dilayaasha kale ee kiimikada ah ee ay FDA ku oglaatay qodobada 21 CFR 178.1010 ama ay EPA ku oglaatay qodobada 40 CFR 180.940 ama ku qoran Xeerarka Minnesota, Cutubka 31

U adeegso kiishada tijaabada si aad u xaqiijiso baraxa jeermis dilaha. Baraxyada ka hooseeya heerarka ugu hooseeya ayaan jeermiska si ku filan u dilayn, halka jeermis dilaha baraxyada ka badan heerarka ugu sareeya ay reebi karaan haraa sun ah. Ka fiirri tilmaamaha

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.

shirkada daawada samaysay ee ku dhagan qasaca heerarka baraxa.

Jeermis ku dilista biyaha kulul

Dabku waa qaab kale oo jeermiska looga dilo dusha qalabka cuntada nadiifta ah taabato. U ogoloow dhammaan qalabka inay hawada ku qalalaan kahor intaan la kaydin.

- **Weel dhaqaalka gacanta:** Ku rid qalabka biyo heerkulkoodu yahay 171°F ama ka badan ugu yaraan 30 sikin.
- **Weel dhaqaalka farsamo:** Shuruudaha heerkulka iyo cadaadiska biyaha ayaa kaladuwan ayagoo ku xiran nooca mashiinka. Adeegso aalada cabirta heerkulka ama cajal dabaka muujiya si aad u hubiso heerkulka biyaha. Xaqiiji cadaadiska biyo raacinta adoo hubinaaya cabirka cadaadiska.

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.

Macluumaadka (Resources)

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

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