



Mecklenburg County
Health Department

Child Care Center Cleaning Guide

Kitchen Cleaning, Washing and Sanitizing

After Each Use

- **Multi-use tableware** (serving spoons, bowls etc.), including highchair-feeding trays
- **Multi-service articles** (flatware, sippy cups, plates.)
- **Food-contact surfaces of equipment and utensils**
 - Each time there is a change from raw to ready-to-eat foods.
 - Each time there is a change in processing between types of raw animal products, such as beef, fish, pork, and poultry.
 - After any substantial interruption of operations
 - At the end of the day

Prior to Use

- **Food Prep Sinks** should be cleaned and sanitized prior to use.

Daily / As Needed

- **Infant-toddler food service areas** including, bottle warming devices, and countertops, must be cleaned and sanitized daily and as needed.
- **Non-food contact surfaces** (refrigerators and freezers, shelves, cabinets, etc.) shall be cleaned as often as needed

RULE REFERENCE:
15A NCAC 18A .2812