

STANDARD OPERATING PROCEDURES

FACILITY: _____

SUBJECT: CLEANING AND SANITIZING FOOD CONTACT SURFACES

The 2005 Food Code requires that food contact surfaces be routinely **cleaned and sanitized**. The person in charge (PIC) is responsible for: 1) knowing the correct method for cleaning and 2) knowing sanitizing procedures, and 3) ensuring employees follow effective cleaning and sanitizing steps.

Managers must determine which agents and procedures will work best in their facility. List the sanitizers that will be used in your facility (Chlorine, Quat-San, Iodine, heat?)

Cleaning: The removal of food, soil, and other types of debris from a surface. Detergents are cleaning agents that remove grease or fat associated with food residues. Cleaning does not, by itself, consistently reduce contamination to safe levels.

Sanitizing: An additional step that **can only occur after a surface is already clean**. Sanitizing involves the use of heat or chemicals to reduce the number of microorganisms to safe levels.

List the procedures that will be followed by employees to clean and sanitize food contact surfaces. (List actual procedures, Be Specific).

Who will make sure Cleaning and Sanitizing procedures are followed? (PIC, Shift Leader, Manager, etc)

How will problems be corrected?

If employees are observed not following cleaning and sanitizing procedures, how will the problem be addressed and by whom? _____

Date Created: _____

By: _____

Last Revised: _____

By: _____