



STANDARD OPERATING PROCEDURES

SUBJECT: CLEANING AND SANITIZING FOOD CONTACT SURFACES

The 2009 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; **2)** knowing sanitizing procedures; **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 (EX: Chlorine, Quat, 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.

Explain how the following procedures will be done to effectively clean and sanitize surfaces in your facility. **(Be Specific).**

Washing: _____

Rinsing: _____

Sanitizing: _____

Air Drying: _____

On each Shift, what person/position will make sure that the proper cleaning and sanitizing procedures are being followed?:

What will be done with improperly cleaned surfaces?

Created date: _____

By: _____

Last revised: _____

By: _____