

HACCP-Based SOPs

Equipment - Cleaning and Sanitizing

PURPOSE: To prevent foodborne illness by ensuring that all equipment with food contact surfaces are properly cleaned and sanitized. Equipment is washed, rinsed, and sanitized after each use to ensure the safety of food served to children.

SCOPE: This procedure applies to foodservice employees involved in cleaning and sanitizing food service equipment with food contact surfaces.

KEY WORDS: Food Contact Surface, Cleaning, Sanitizing

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. Follow manufacturer's instructions regarding the use and maintenance of equipment and use of chemicals for cleaning and sanitizing food contact surfaces. Refer to Storing and Using Poisonous or Toxic Chemicals SOP.
4. If State or local requirements are based on the *2001 FDA Food Code*, wash, rinse, and sanitize food contact surfaces of sinks, tables, equipment, utensils, thermometers, carts, and equipment:
 - Before each use
 - Between uses when preparing different types of raw animal foods, such as eggs, fish, meat, and poultry
 - Between uses when preparing ready-to-eat foods and raw animal foods, such as eggs, fish, meat, and poultry
 - Any time contamination occurs or is suspected
5. Wash, rinse, and sanitize food contact surfaces of equipment, utensils, thermometers, and carts (warming / transport / utility) using the following procedure:
 - Disassemble removable parts from equipment.
 - Use the three-sink method to wash, rinse, and sanitize all parts. Verify sanitizer concentration for each meal period and as necessary as per policy.
 - a. Quaternary ammonium – Minimum 200 ppm and immerse for at least 30 seconds or per manufacturers instructions..
 - b. Iodine – 12.5-25.0 ppm and immerse for at least 30 seconds
 - c. Chlorine – Minimum 50- 99 ppm and immerse for at least 30 seconds
 - An alternative method is to run all removable parts through the warewashing machine. (Reference *Cleaning and Sanitizing Food Contact Surfaces* SOP re: procedures for warewashing machine and/or 3 compartment sink use.)
 - Wash, rinse, and sanitize all food contact surfaces of the equipment that are stationary.
 - Allow all parts of the equipment to air dry.
 - Re-assemble the equipment

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Cleaning and Sanitizing Food Contact Surfaces, continued

MONITORING:

Foodservice employees will:

1. During all hours of operation, visually and physically inspect food contact surfaces of equipment and utensils to ensure that the surfaces are clean and free of food debris.
2. Inspect that SOP re: use warewashing machine and/or 3 compartment sink is being used and maintained properly. Reference *Cleaning and Sanitizing Food Contact Surfaces* SOP re: procedures.
3. Inspect that staff are using an appropriate test kit for checking sanitizer concentrations.
4. Inspect that proper sanitizer strength is being maintained by visually checking Sanitizer Logs and periodically checking sanitizer concentrations in use.
5. Provide the supplies needed to monitor temperature and chemical concentrations.
6. Follow up as necessary.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Wash, rinse, and sanitize dirty food contact surfaces. Sanitize food contact surfaces if it is discovered that the surfaces were not properly sanitized. Discard food that comes in contact with food contact surfaces that have not been sanitized properly.

VERIFICATION AND RECORD KEEPING:

Foodservice employees will record monitoring activities and any corrective action taken on the Daily Cleaning Schedule and/or the Sanitizer Log. The foodservice manager will verify that foodservice employees have taken the required temperatures and tested the sanitizer concentration by visually monitoring foodservice employees during the shift and reviewing, initialing, and dating the Daily Cleaning Schedule and/or the Sanitizer Log. The log will be kept on file for at least 1 year. The foodservice manager will complete the Food Safety Checklist as directed by the district. The Food Safety Checklist is to be kept on file for a minimum of 1 year.

DATE REVIEWED: _____ **BY:** _____