

# Cleaning and Sanitizing Food Contact Surfaces SOP

**Purpose:** To prevent foodborne illness by ensuring by ensuring that all food contact surfaces are properly cleaned and sanitized.

**Scope:** This procedure applies to foodservice employees and volunteers who are working for *Insert Business Name*.

**Key Words:** Food Contact Surface, Cleaning, Sanitizing

## INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.
2. Follow State and 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. 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 or handling known allergens such as tree nuts, peanuts, gluten products, dairy, and soy ingredients.
  - Any time contamination occurs or is suspected.
5. Wash, rinse, and sanitize food contact surfaces of sinks, tables, equipment, Utensils, thermometers, carts, and equipment using the following procedure:
  - Wash surface with detergent solution.
  - Rinse surface with clean water.
  - Sanitize surface using a sanitizing solution mixed at a concentration specified on the manufacturer's label. Use premixed solution, and test with approved test strips at the start of each shift.
  - Place wet items in a manner to allow airdrying.
6. When using the 3-compartment sink, setup and use the sink in the following manner:
  - In the first compartment, wash with a clean detergent solution at or above 110 degrees F.
  - In the second compartment, rinse with clean water.
  - In the third compartment, sanitize with a sanitizing solution mixed at a concentration specified on the manufacturer's label for 30 seconds. Test the chemical sanitizer solution concentration by using approved test strips.
7. When using the dish machine:
  - Refer to the information on the data plate for determining wash, rinse, and sanitization rinse temperatures; sanitizing solution concentrations; and water pressure if applicable.
  - Follow manufacturer's instructions for use.
  - Ensure that food contact surfaces reach a surface temperature of 160 degrees F or above.

## 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.
2. In a 3-compartment sink, on a daily basis:
  - Visually monitor that the water in each compartment is clean.

- Take the water temperature in the first compartment of the sink by using a calibrated thermometer. Refer to Using and Calibrating Thermometers SOP.
- Test the sanitizer concentration by using the approved test strips.

**Cleaning and Sanitizing Food Contact Surfaces SOP, continued**

3. In the dish machine, on a daily basis:
  - Visually monitor that the water and the interior parts of the machine are clean and free of debris.
  - Continually monitor the temperature and pressure gauges to ensure that the machine is operating according to the data plate.

**CORRECTIVE ACTION:**

1. Retrain any food service 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.
3. In a 3-compartment sink:
  - Drain and refill compartments periodically and as needed to keep the water clean.
  - Adjust the water temperature by adding hot water until the desired temperature is reached.
  - Add more sanitizer or water, as appropriate, until the proper concentration is achieved.
4. In a dish machine:
  - Drain and refill the machine periodically and as needed to keep the water clean.

**CORRECTIVE ACTION, continued:**

**# 4, continued**

- Contact the FEED kitchen manager to have the machine repaired if the machine is not reaching the proper wash temperature indicated on the data plate.
- Retest by running the machine 2 more times. If the appropriate temperature is still not achieved, contact the FEED Kitchen manager. Wash, rinse, and sanitize in the 3-compartment sink until the machine is repaired.
- Check the levels of detergent and sanitizer for the dish machine, making sure the levels are sufficient. Fill if needed, or contact the kitchen manager to refill the required chemical.

**VERIFICATION AND RECORD KEEPING:**

Foodservice employees will record monitoring activities and any corrective action taken on the Food Contact Surfaces Cleaning and Sanitizing Log. The Processing Coordinator 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 Food Contact Surfaces Cleaning and Sanitizing Log. The log will be kept on file for at least 1 year. The Processing Coordinator will complete the Food Safety Checklist daily. The Food Safety Checklist is to be kept on file for a minimum of 1 year.

**DATE IMPLEMENTED:** \_\_\_\_\_ **BY:** \_\_\_\_\_.

**DATE REVIEWED:** \_\_\_\_\_ **BY:** \_\_\_\_\_.

**DATE REVISED:** \_\_\_\_\_ **BY:** \_\_\_\_\_.