

SOP Cleaning and Sanitation Contact Surfaces



Facility:

If you require any assistance please call 514-700-1567

1 = compliant 3 = in process 5 = not compliant

Why	Remove bacteria or viruses that may cause foodborne illness from food contact surfaces.					
Who	Food workers					
When	When utensils, equipment or other food contact surfaces are used.					
Where	In food preparation areas.					
How	Clean and sanitize utensils and equipment:	1	2	3	4	5
	• After each use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	• Every 4 hours <u>if</u> used to prepare Potentially Hazardous Foods (PHF) on a continuous basis.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	• Clean and sanitize utensils and equipment between preparing raw and ready to eat foods.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	List your methods for sanitizing:					
	<input type="checkbox"/> Mechanical	Sanitizer				
		Concentration				
		Water temp				
	<input type="checkbox"/> Manual	Sanitizer				
		Concentration				
Water temp						
<input type="checkbox"/> Wiping cloths	Sanitizer					
	Concentration					
	Water temp					
Optional Records	<input type="checkbox"/> Cleaning and Sanitation Schedule					
Correction	<input type="checkbox"/> Review records <input type="checkbox"/> Re-clean / re-sanitize					
		1	2	3	4	5
PIC Verification	Verify that food contact surfaces are clean and sanitized.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Observe employee cleaning and sanitizing practices.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Check that dishwashing equipment is properly operated and maintained.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Use proper test kit or strips to verify sanitizer concentration or temperature.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Comments:	Authorized Signature:
	Date:
	Time:

This document is intended for demonstrative purposes only. Please note that alternative approaches to documenting your food safety system are acceptable.