Standard Operating Procedures for

Facility	

Cleaning and Sanitizing

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.			
	 Clean and sanitize utensils and equipment: after each use. every 4 hours if used to prepare Potentially Hazardous Foods (PHF) on a continuous basis. Clean and sanitize utensils and equipment between preparing raw and Ready-to-Eat foods. 			
How:	List your methods for sar Dishwashing Mechar Sanitizer	· ·	Water Temp	
	Wiping Cloths	Concentration	Water Temp	
	Sanitizer	Concentration	Water Temp	
Optional Records	□ Cleaning and Sanitizing Schedule □			
Correction:	□ Review records □ Re-clean/sanitize.			
PIC Verification:	 Verify that food contact surfaces are clean and sanitized. Observe employee cleaning and sanitizing practices. Check that dishwashing equipment is properly operated and maintained. Use proper test kit or strips to verify sanitizer concentration. 			

Prepared or revised by	Date
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