Cleaning and Sanitizing

A written cleaning program should be in place and fully implemented that includes provisions for effective cleaning of equipment, facilities, utensils, amenities and external areas. The cleaning program should identify the what, how, when and who for every item of equipment and part of the facility. Responsibilities should be identified, including responsibility for the visual or test inspection, and the verification of cleaning methods.

For small items of equipment such as tools, knives, tubs, cutting boards, etc., a wash area should be provided with sufficient hot and cold running water, a suitable detergent and sanitizer for cleaning and when necessary, suitable racks for draining/drying equipment, utensils, and protective clothing.

The cleaning and sanitation program should include the following detail:

- List all the areas and equipment to be cleaned.
- The frequency for cleaning, sanitizing different areas of the premises and all associated equipment including pre-operative cleaning and cleaning between breaks.
- A full description of the cleaning and sanitation procedures for each piece of equipment or area of the operation.

All cleaning verification records should be maintained.
The cleaning program should be reviewed annually or anytime changes are made.

MSDS information should be maintained for all chemicals stored on site, along with an inventory of all chemicals. All chemical storage containers should be labeled and identified.

Hazardous chemicals should be stored separately, away from any product or dry storage areas. The storage of hazardous chemicals should follow all government regulations.