[COMPANY LOGO]

Sanitizing Food Contact Surfaces

Last Updated: 22/01/2024

Employee Responsible: All Kitchen Staff Employees

Purpose:

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

Review Procedure:

This procedure document should be reviewed (and updated if necessary) by the **Regional Supervisor** at least **Once Every 2 Months** or immediately after any physical operational procedure steps have been changed at any point.

When:

- After each use of a piece of equipment or food contact surface.
- At the end of each shift while performing the kitchen closing procedure.
- Between uses when preparing different types of raw animal foods, such as eggs, fish, meat, and poultry.
- Any time contamination occurs or is suspected.

Procedure

1. Fill up a sanitizer bucket with the hot soap/water mixture from the first sink hose in the 3-compartment sink or from the dish soap solution bottle.
2. Place a green scratch pad in the hot soap bucket.
3. Remove the scratch pad and begin to scrub and rub the food contact surface or equipment.
4. Once the entire contact surface has been well scrubbed and foamed up with soap, soak a clean kitchen rag in the center sink of the 3-compartment sink or a bucket of hot tap water.
5. For wide surface areas, use a squeegee to collect the soapy water into an empty bucket if necessary
6. Rinse and wipe all of the soap off of the soapy food contact surface using the damp kitchen rag.
7. Rinse the damp kitchen rag in hot tap water as necessary until all of the soap has been removed from the food contact surface.

8. Use the sanitizing spray bottle to spray the entire food contact surface.
9. Use a dry clean kitchen rag to wipe down the sprayed food contact surface.
10. Empty all cleaning buckets in the mop sink and return to the dishwashing machine area to be cleaned and stored.
11. Place the dirtied kitchen rags in the designated dirty laundry bin.

Monitoring

During all hours of operation, the kitchen supervisor will visually and physically inspect food contact surfaces of equipment and utensils to ensure that the surfaces are clean. Any unclean surfaces found during operation hours will be notified to an employee to complete the food contact cleaning/sanitizing procedure.

SIGNATURES

Signatures from employees and management to confirm that they have read and understand procedures.

Staff Member Name	Signature	Date

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