

7 Basics of Sanitation

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1 Soil Pick-up

Physically remove soils, including; dirt, mineral salts, residues, proteins, lubricants, gross solids and other residues off of contact surfaces. Disassemble machinery in preparation for cleaning and covering sensitive electronics and switches.

2 Pre-Rinse

One of the most important steps, rinse equipment surfaces, starting from the top, and rinsing to floor until they appear free of all visible soil. Use warm (less than 120° F/48.9° C) potable water. Any soils left on the equipment can prevent detergents from successfully penetrating that area.

TIP:

Anything warmer than 120° F/48.9° C could cause soil and particles to stick and block removal. *An exception to this step is if the area or equipment being cleaned is for dry food products. Moisture can lead to mold and bacterial growth. Research proper protocol before cleaning.



3 Wet Pick-Up

Shovel, Squeegee, and/or broom (nylon bristled) floor solids to a central area and place in a proper container. Avoid soils from going down drains. This will prevent back-ups and reduce maintenance costs.

TIP:

It's necessary to use chemical cleaners for fat and protein removal. Mix detergents to dilution rates and contact times provided by the product manufacturer.

4 Apply Detergent

Apply the foam bottom to top to prevent streaking, covering all surfaces completely 1 1/2 - 2 inches thick. If thicker, the foam becomes heavy and can fall off the equipment prematurely. Scrub the foam into heavy soiled areas.

5 Post-Rinse

Rinse foam off equipment surfaces from top to bottom. On clean surfaces, rinse water will fall off equipment. Soiled spots will appear waxy and rinse water will run around them. These areas will require hand scrubbing, extra rinsing and possible detergent strengthening.

As mentioned previously, a rinse is not suggested in dry food areas.

6 Inspect & Clean

Inspect equipment, confirming all contact surfaces (especially food contact) are free of any soiling. An inspection by the person who cleaned this area will reduce the chances of problems. Have hand-scrubbing detergents and a scrubbing pad with you as you go to resolve any remaining soil issues as you go.

7 Sanitize / Disinfect

To help safely reduce bacterial load, utilize the correct disinfecting or sanitizer solution as approved for F&B processing/handling environments. This step is insurance after steps 1 - 6 have been completed. Food processing equipment should show a negative bacterial swab result.


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Important: This is a list of basic procedures and is not specific to your facility. Ensure you research and follow all guidelines prior to solidifying your sanitation plan.

