

FOOD SAFETY TOPIC: SANITATION & CHEMICAL HANDLING

Two types of surfaces must be kept clean: food contact and non-food contact.

Food contact surfaces are surfaces that are in direct contact with food, food packaging or other food contact items such as conveyors, containers, utensils, rollers and other equipment. Surfaces directly above food contact areas are also considered food contact surfaces.

Non-food contact surfaces are surfaces that are not or should not be in direct contact with food or food materials, e.g., floors, equipment legs, mop buckets, brooms and walls.

IMPORTANT THINGS TO REMEMBER:

- Wear PPE as described on the chemical manufacturer's label or specified in the sanitation procedures.
- Ensure all food and packaging material is protected before cleaning.
- Follow the instructions for mixing and applying chemicals (contact time, water temperature) as directed (either on the manufacturer's label or the sanitation procedure). If there is a discrepancy, notify your supervisor.
- Follow the sanitation schedule. If cleaning takes too long or build-up makes it hard to clean, notify your supervisor. The frequency or method of cleaning may need to be adjusted.
- Clean from the top down, removing as much large debris as possible prior to applying detergents (if applicable).

- Sanitizers are only effective when applied to clean equipment.
- Records are to be kept as cleaning is completed (not before). If a mistake is made, draw a single line through it and initial it.
- Contact those responsible for inspection after cleaning is complete.

CLEANING STEPS:

Wet Clean

1. Manually remove large particles.
2. Pre-rinse with potable water to remove large amounts of food particles/soil.
3. Wash with detergent and mechanical action. When using foam or gel, apply from bottom to top.
4. Post-rinse with potable water to remove the detergent and loosened food particles/soil. Rinse from top to bottom.
5. Inspect.
6. Sanitize to kill any remaining microorganisms.
7. Complete sanitation records
8. Verify that cleaning was effective through visual inspection, ATP, micro swabs, etc.

Dry Cleaning

1. Manually remove large particles (scrape, wipe).
2. Inspect and detail clean (wipe down, vacuum, compressed air).
3. Sanitize - apply an approved no-rinse sanitizer to the clean surface or wipe with food-grade alcohol-based sanitizer, and let dry.
4. Complete sanitation records
5. Verify that cleaning was effective through visual inspection etc.

Discussion point – Discuss how your operation conducts its sanitation and chemical handling. How is your cleaning verified? What is your operation doing well, and where do you need to focus your efforts to ensure your surfaces are clean?



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