

Cleaning and Sanitizing Grab-and-Go Cart Standard Operating Procedure

PURPOSE:

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

SCOPE:

This procedure applies to any Food Service staff responsible for maintaining and monitoring Grab-and-Go Carts.

KEYWORDS:

Food contact surface, Cleaning, Sanitizing, grab-and-go Cart.

INSTRUCTIONS:

1. Train Food Service employees on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. Follow the manufacturer's instructions regarding the use and maintenance of equipment and the use of chemicals for cleaning and sanitizing food contact surfaces.
4. Wash, rinse, and sanitize food contact surfaces of grab-and-go Cart (s).
 - Before each use.
 - Between uses when preparing ready-to-eat foods.
 - Any time contamination occurs or is suspected.
5. Wash, rinse, and sanitize food contact surfaces using the following procedure:

- Wash the surface with appropriate cleaning/soap solution.
 - Rinse the surface with clean water.
 - Sanitize the surface using a sanitizing solution mixed at a concentration specified on the manufacturer's label.
 - Place wet items in a manner to allow air drying.
6. If a 3-compartment sink is used, set up and use the sink in the following manner:
- In the first compartment, wash with appropriate cleaning/soap solution at or above 110°F or at the temperature specified by the detergent manufacturer.
 - In the second compartment, rinse with clean water.
 - In the third compartment, sanitize with a sanitizing solution mixed at a concentration specified on the manufacturer's label or by immersing in hot water at or above 171°F. for 30 seconds. Test the chemical sanitizer concentration by using an appropriate test kit.

MONITORING:

Food Service staff will:

1. Before and after grab-and-go cart use, visually and physically inspect food contact surfaces of equipment and utensils to ensure that the surfaces are clean.
2. In a 3-compartment sink daily :
 - Visually monitor that the water in each compartment is clean.
 - Take the water temperature in the first compartment of the sink by using a calibrated thermometer.
 - If using chemicals to sanitize, test the sanitizer concentration by using the appropriate test kit for the chemical.
 - If using hot water to sanitize, use a calibrated thermometer to measure the water temperature. Refer to Using and Calibrating Thermometers SOPs.

CORRECTIVE ACTION:

1. Retrain any Food Service staff not following the procedures in this SOP.
2. Wash, rinse, and sanitize dirty food contact surfaces. Sanitize food contact surfaces if it is discovered that the surfaces were not properly sanitized. Discard food that comes in contact with food contact surfaces that have not been sanitized properly.
3. In a 3-compartment sink:
 - Drain and refill compartments periodically and as needed to keep the water clean.
 - Adjust the water temperature by adding hot water until the desired temperature is reached.
 - Add more sanitizer or water, as appropriate, until the proper concentration is achieved.

VERIFICATION AND RECORD KEEPING:

Food Service staff will record monitoring activities and any corrective action taken on the grab-and-go Cart Cleaning and Sanitizing Log. The Food Service manager will verify that Food Service employees have taken the required temperatures and tested the sanitizer concentration by visually monitoring Food Service employees during the shift and reviewing, initialing, and dating the grab-and-go Cart Cleaning and Sanitizing Log. Keep the log on file for at least 3 years. The Kitchen Lead will complete the Food Safety Checklist daily. The Food Safety Checklist is to be kept on file for at least 3 years.

DATE IMPLEMENTED: _____ BY: _____

DATE REVIEWED: _____ BY: _____

DATE REVISED: _____ BY: _____