

Equipment Cleaning and Sanitizing Procedures

Policy

Equipment is washed, rinsed, and sanitized after each use to ensure the safety of food served.

Purpose

Food Service Staff who use equipment will be responsible for washing and sanitizing removable parts after each use according to the Equipment Manufacturer's guide. Equipment that handles potentially hazardous foods is cleaned at least every four hours, if the equipment is in continual use for more than four hours.

Steps include:

1. Disassemble removable parts from equipment according to the Equipment Manufacturers Guide specifications.
2. Use the three-sink method to wash, rinse, and sanitize all parts. Verify sanitizer concentration for each meal period and as necessary as per policy.
3. Wash, rinse, and sanitize all food contact surfaces of the equipment that are stationary.
4. Allow all parts of the equipment to air dry.
5. Reassemble the equipment.

The Food Service Manager will:

1. Conduct a visual inspection of all equipment to be certain that it is being cleaned properly.
2. Verify all chemical spray bottles are properly labeled with the chemical it contains.
3. Follow-up as necessary.

Date Implemented _____ By _____

Date Reviewed _____ By _____

Date Revised _____ By _____