

# Sanitizer Bucket Standard Operating Procedure

## Purpose

To prevent foodborne illness by ensuring that sanitizer concentrations are correct and sanitizer buckets and towels are free of contaminants.

## Scope

This procedure applies to foodservice employees who handle, prepare, cook, and serve food.

## Key Words

Food Contact Surface, Cleaning, Sanitizing

## Instructions

1. Train Food Service staff on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. Post procedures in a language understood by all foodservice staff.
4. Check sanitizer concentration using appropriate test strips. Sanitizer concentrations are taken and recorded after:
  - a. Filling bucket from sanitizer sink or
  - b. Filling bucket or spray bottle with packet according to manufacturer instructions.
5. Buckets/spray bottles will be placed in safe designated areas under prep/cooking stations.
6. Buckets will be refreshed every two hours or if contaminated. Replace water when it becomes cloudy or dirty.

## Monitoring

1. Kitchen Lead will visually observe the ware washing practices of the Food Service staff during all hours of operation.
2. The Kitchen Lead will visually observe that dish machines are properly maintained during all hours of operation.

## Corrective Action

1. Retrain any Food Service staff found not following the procedures in this SOP.
2. If the two-hour window is missed. Refresh buckets as soon as possible.

## Verification and Record Keeping

- The Kitchen Lead will complete the Food Safety Checklist daily to indicate that monitoring is being conducted as specified. The Food Safety Checklist is to be kept on file for a minimum of 3 years.

Date Implemented \_\_\_\_\_ By \_\_\_\_\_

Date Reviewed \_\_\_\_\_ By \_\_\_\_\_

Date Revised \_\_\_\_\_ By \_\_\_\_\_