**SSOP # 1 Cleaning and Sanitizing Food Contact Surfaces**

**Written by:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Approved by:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Date:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Objective:** to prevent foodborne illness by ensuring all food contact surfaces are properly cleaned and sanitized **[Specify, sinks, tables, equipment, utensils, thermometers, carts, etc.]**

**Responsibility:** applies to all employees responsible for cleaning and sanitizing food contact surfaces

**Frequency:** after using food contact surfaces and at any time contamination occurs

**Record:** Sanitation Record

**Procedure: [Specify all details that apply to your operations]**

1. Remove food products and packaging materials from food contact surfaces before cleaning.
2. Scrape food and soil off the surface, using **[Specify product].**
3. Pre-rinse the food contact surface with clean warm water.
4. Prepare cleaning solution **[Specify]** according to SSOP #Y **[Specify #].**
5. Apply cleaning chemical, use **[Specify, ex: blue brushes to remove soil from the surface].**
6. Let the chemical sit on the food contact surface as directed by manufacturer’s instructions. **[Specify instructions]**
7. Rinse with clean water.
8. Visually inspect the equipment and food contact surfaces for any food residues.
9. Sanitize the food contact surface with the sanitizing solution **[Specify, ex: See SSOP #Z to prepare this solution].**

**Corrective Action:** If food residues are found during inspection, food contact surfaces must be re-cleaned, completely.