



School District: _____

Department: _____

Policy No: _____

Standard Operating Procedure

Equipment Cleaning and Sanitizing

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

Procedure: Employees who use equipment will be responsible for washing and sanitizing removable parts after each use. 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.
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.
 - a. Quaternary ammonia – 200 ppm and immerse for 30 seconds
 - b. Iodine – 12.5-25.0 ppm and immerse for 30 seconds
 - c. Chlorine – 50 ppm and immerse for 7 seconds
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. Re-assemble the equipment.

The unit supervisor will:

1. Conduct a visual inspection of all equipment to be certain that it is being cleaned properly.
2. Follow-up as necessary.

Policy last revised on: _____