Cleaning and Sanitizing

| Why: Remove bacteria or viruses that may cause foodborne illness from food contact surfaces. |
| Who: Food workers. |
| When: When utensils, equipment or other food contact surfaces are used. |
| Where: In food preparation areas. |

- Clean and sanitize utensils and equipment:  
  - after each use.  
  - every 4 hours if used to prepare Potentially Hazardous Foods (PHF) on a continuous basis.  
- Clean and sanitize utensils and equipment between preparing raw and ready to eat foods.

**How:**

**Dishwashing**

<table>
<thead>
<tr>
<th>Sanitizer</th>
<th>Concentration</th>
<th>Water Temp</th>
</tr>
</thead>
</table>

**Wiping Cloths**

<table>
<thead>
<tr>
<th>Sanitizer</th>
<th>Concentration</th>
<th>Water Temp</th>
</tr>
</thead>
</table>

**Optional Records**

- Cleaning and Sanitizing Schedule
- ________________

**Correction:**

- Review records
- Re-clean/sanitize.
- ________________

**PIC Verification:**

- Verify that food contact surfaces are clean and sanitized.
- Observe employee cleaning and sanitizing practices.
- Check that dishwashing equipment is properly operated and maintained.
- Use proper test kit or strips to verify sanitizer concentration or temperature.

Prepared or revised by:
Signature: ________________________________ Date __________

Alaska Food Safety and Sanitation Program “Standard Operating Procedure” Template
www.state.ak.us/dec/eh