

Standard Operating Procedure



SOP# **CL2-007**

Page 1 of 4

Revision: G

Revision Date: 12/6/22

Document Change Notice (DCN): <None>

Approvals:

Initial	Date
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Director of Quality Compliance

KWB	12/6/22
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Title: Sanitation of Food Contact Surfaces

Purpose:

Consistently clean and sanitize all food contact surfaces of machinery, tools and equipment to prevent the spread of pathogens and other contaminations in customer products.

Designation of Responsibilities:

Persons assigned to cleaning machinery, machine operators, maintenance personnel and production supervisors and management.

Materials Needed:

- Organically Approved Isopropyl alcohol
- Form PMO-001F1
- PPE (Personal Protection Equipment) – Safety Glasses with side shields, rubber glove, hair nets, beard guards.
- Quorum Pink – Used for heavy cleaning and product removal.
- Disposable cleaning rags
- All cleaning tools are not to be organic such as wood handles and hair brush bristles. Only use plastic handled tools with plastic brush bristles.

NEVER USE SPONGES or OTHER REUSABLE FIBER CLOTH

**DO NOT USE COMPRESSED AIR OR ANY OTHER FORCED AIR TO DRY
FOOD CONTACT SURFACES**

WARNING

**ONLY USE ISOPROPYL ALCOHOL WITH ADEQUATE VENTILATION AND PROPER
PERSONAL PROTECTION EQUIPMENT**

Title: Sanitation of Food Contact Surfaces

File Name:CL2-007G SANITATION OF FOOD
CONTACT SURFACES

Date Printed: 1/12/2024 2:40 PM

Standard Operating Procedure



SOP# **CL2-007**

Page 2 of 4

Revision: G

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Process / Procedure:

1) Form PM0-001F1

A. Document cleaning of the equipment using form PM0-001F1. Indicated the chemicals used in the cleaning process.

2) CIP (Clean in Place)

- A. Remove extraneous product and debris from the equipment
- B. Remove tooling / parts that will cleaned out of place (COP)
- C. Wash all food contact surfaces using Quorum Pink. Use brush to remove any stubborn materials. Let sit on surfaces for 2 minutes.
- D. Rinse all surfaces thoroughly using clean water
- E. Allow to air dry (Optional)
- F. Allow QC to perform ATP testing to ensure efficacy of cleaning as per CL2-008 and will approve machine for calibration after passing results.
- G. Spray all surfaces with Isopropyl Alcohol
- H. Allow to air dry
- I. Inspect parts for residual debris or odors from previously run products. If any detection reclean following the procedures above.
- J. Bag or cover the equipment with clean plastic covers
- K. Note machinery / equipment log of the machine usage and cleaning.

3) COP (Clean Out of Place)

- A. Clean wash & Rinse basin with Quorum Pink
- B. Physically remove product and other debris from all food contact items being cleaned.
- C. Clean machine parts / scoops and other direct product items using Quorum Pink. Let sit on surfaces for 2 minutes.
- D. Rinse with clean water

Title: Sanitation of Food Contact Surfaces

File Name:CL2-007G SANITATION OF FOOD CONTACT SURFACES

Date Printed: 1/12/2024 2:40 PM

Standard Operating Procedure



SOP# **CL2-007**

Page 3 of 4

Revision: G

Revision Date: 12/6/22

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Director of Quality Compliance

Initial	Date
KWB	12/6/22

Title: Sanitation of Food Contact Surfaces

- E. Allow parts to air dry (Optional)
- F. Allow QC to perform ATP testing to ensure efficacy of cleaning as per CL2-008 and will approve machine for calibration after passing results.
- G. Spray all parts and surfaces with Isopropyl Alcohol
- H. Allow to air dry
- I. Put all parts in clean bags and close the bags.
 - 1. Folding over the opening and taping close would be an acceptable method for closing the bags.
- J. Note equipment and Tooling logs of previous usage and cleaning

4) Mixing Chemicals

- A. Follow all manufactures instructions to mix chemicals (Do not make concentrations stronger than recommended since it may decrease the effectiveness of the sanitizer).
- B. Test concentration according to manufactures specifications using test strips as necessary.
 - 1. Quorum Pink
 - a) Concentration: 50ppm to 200ppm range. Target 100ppm
Record on batch record. If out of range contact supervisor before use or adjustment.
 - b) pH – 10.6 to 11.8 range. Target a pH of 11.6.
Record on batch record. If out of range contact supervisor before use or adjustment.

5) Equipment Prep (before using the machinery)

- A. Unbag the COP parts
- B. Inspect parts for residual debris or odors from previously run products. If any detection reclean following the procedures above.

Title: Sanitation of Food Contact Surfaces

File Name:CL2-007G SANITATION OF FOOD
CONTACT SURFACES

Date Printed: 1/12/2024 2:40 PM

Standard Operating Procedure



SOP# **CL2-007**

Page 4 of 4

Revision: G

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Title: Sanitation of Food Contact Surfaces

- C. Spray with Isopropyl Alcohol
- D. Inspect parts for residual debris or odors from previously run products. If any detection reclean following the procedures above.
- E. Reassemble the machine with the clean parts (make certain that clean fresh gloves are worn)
- F. Spray all surfaces and parts with Isopropyl Alcohol
- G. Optional: Swab surfaces and send micro swab to third party outside laboratories.

Equipment is ready for operation

Reference Documents:

MSDS – Isopropyl Alcohol
MSDS – Quorum Pink
GM0-00 Chemical Safety
PM0-001 and PM0-001F1 Preventive Maintenance
CL2-008 ATP Testing SOP
CL2008F1 ATP Testing Form

Revision History:

Revision	Date	Description of Change
B	9/8/14	Replace Streamline with Isopropyl Alcohol
C	7/20/15	Updated Materials Needed List
D	7/26/18	Changed form from CL007F1 to PM0-001F1
E	2/25/19	Added ATP testing SOP
F	2/24/22	Added Quorum Pink mixing instructions and updated Quorum pink instructions to let sit for 2 minutes.
G	12/6/22	Added cleaning inspections

End SOP: SOP No: CL2-007 Title: Sanitation of Food Contact Surfaces

Title: Sanitation of Food Contact Surfaces	File Name:CL2-007G SANITATION OF FOOD CONTACT SURFACES Date Printed: 1/12/2024 2:40 PM
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