

Sanitation Standard Operating Procedure (SSOP)

Facility: Corndogs By Mr. Cow

Location: Glendale, Queens, New York

Revision Date: 01/02/2026

Personnel (HPH)

All individuals handling halal products follow proper personal hygiene and handwashing practices. At least one person is present at all times who is trained and certified in food safety and sanitation and holds a valid **New York City Food Protection Certificate**. Staff receive owner-led, on-the-job training on sanitation and halal handling.

Equipment (HPE)

All food-contact equipment, utensils, and surfaces are cleaned and sanitized using approved food-safe methods before use, after use, and as needed during operations. Only equipment used for halal-compliant products is present in the facility.

Products (HP)

Only halal-certified meat and halal-compliant ingredients are used. Products are handled and stored in a manner that prevents contamination. Any product suspected of contamination is immediately removed from use and evaluated by management.