

Active Managerial Control Policy: Food Contact Surfaces

Business Name:

Effective Date:

Next Review Date:

Why this is important: Effective sanitization procedures destroy organisms of public health importance that may be present on wiping cloths, food equipment, or utensils after cleaning, or which have been introduced into the rinse solution. It is important that surfaces be clean before being sanitized to allow the sanitizer to achieve its maximum benefit.

PROCEDURES

Who does this apply to:

[Critical Elements: Describe who is responsible for cleaning and sanitizing food contact surfaces in your food service establishment. Include these personnel in the development process.]

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When will this be performed:

[Critical Elements: Describe when the cleaning and sanitizing of food contact surfaces is performed at your food service establishment]

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Where does this take place:

[Critical Elements: Describe where the cleaning and sanitizing of food contact surfaces is performed at your food service establishment]

How is this completed:

[Critical Elements: Describe how the cleaning and sanitizing of food contact surfaces is ensured at your food service establishment.
Regulations 4-601 thru 4-603; 4-701 thru 4-703; and 4-903 thru 4-904 require all food contact equipment be properly cleaned, sanitized, and stored]

Corrective Action:

[Critical Elements: Describe what corrective actions are taken if the proper cleaning and sanitizing of food contact surfaces has not been achieved.]

Monitoring Steps:

[Critical Elements: Describe how the cleaning and sanitizing of food contact surfaces is monitored at your food service establishment. If you use monitoring logs, describe their use here.]

TRAINING

Training of Staff:

[Critical Elements: Describe how food employees are trained on this policy and by whom. Instructions should include initial and applicable refresher training]

VERIFICATION

Verification of Policy:

[Critical Elements: Describe who is responsible for verifying the policy is being followed, how the verification process is conducted, and how adjustments are made if the policy is not working]