Sanitation

Sanitation controls the source of contaminants in the environment and prevents contamination of food products. Sanitation removes soil and microorganisms (e.g., bacteria, yeast, and mold) from the environment, thereby reducing the possibility of cross contamination.

Daily Sanitation

The steps required for daily sanitation of working areas and equipment are as follows:

- **Pre-rinse** with either water or a wash solution after removing the visual gross soil.
- **Apply the cleaning chemicals** using brushes, foams, and sprays or scrubbing pads to remove the soil from the surface. The concentration, temperature and exposure time of the cleaning solution are usually recommended by the supplier.
- **Rinse** with potable water.
- **Inspect** the equipment and work areas to make sure it is visually clean.
- **Sanitize** with a sanitizing solution (e.g., chlorine, iodine, quaternary ammonium, etc.) to reduce the number of micro-organisms remaining or hidden.

Verify Sanitation

You can ensure that sanitation goals have been achieved by:

- **Reviewing records** (e.g., chemical concentrations, temperature of the solution, application times, sanitation program, etc.) to verify sanitation procedures.
- **Visually inspect** the work areas and equipment for the presence of residues.
- Performing **microbial testing** (e.g., surface swabbing, sponge method, etc.) and/or rapid methods (e.g., ATP) on surfaces to verify efficiency of cleaning and sanitation activities.
- Performing **rapid chemical testing** (e.g., protein, starches, or allergen testing).

If deficiencies are found, sanitation procedures can be corrected and the equipment re-cleaned, sanitized, and re-inspected.

How to select an efficient cleaning product

- Identify the type of contact surface to be cleaned (e.g., stainless steel, rubber, plastic, etc.).
  Determine the type of deposit you need to remove (e.g., oil, fat, grease, starch, etc.) and select the most suitable cleaning product (see Table 1).

Table 1. Cleaning products and their use

Cleaning products	Remove
Surfactants	Soil and light residues
Degreasers	Grease and oils
Acid cleaners	Minerals and scale residues
Alkaline cleaners	Protein and fat
Abrasive cleaners	Protein and fat

Manitoba

Developing your own Sanitation Standard Operating Procedures (SSOPs)

SSOPs are the written cleaning procedures of your facility. They must include a step-by-step method for properly cleaning and sanitizing each piece of equipment and the work areas. The following elements should be included in your SSOP:

- scope
- responsibility
- frequency
- materials
- procedure
- corrective actions and verification
- records

Training

Once your SSOP is developed, the personnel should be trained on this procedure. During training, you should:

- Review general procedures as well as the specific tasks with the workers to ensure understanding.
- Emphasize the reason behind each task and the importance of sanitation.
- Focus on visuals and hands-on training.
- Emphasize personnel practices.
- The schedules for cleaning and sanitation should be well understood.
- Review the schedules for cleaning and sanitation.
- Provide annual refresher training for personnel on the practices and procedures for cleaning and sanitizing.
- Keep updated records of training (e.g., names and signatures of the employees that received training, the topic of material provided).

Sanitation Program

The purpose of a sanitation program is to provide a clean and sanitary environment for the handling of food products.

- Assign a plant sanitarian to ensure that all the equipment and areas of the plant are properly cleaned and sanitized.
- Prepare your SSOPs, including a list of the following supplies:
  - equipment required for cleaning and sanitizing
  - cleaners and sanitizers
  - clothing and protective equipment
- Determine cleaning schedules. This will provide the frequency that each task needs to be completed and assign responsibility.
- Prepare and provide training to the sanitation crew as required.
- Develop a self-inspection program (verification). Inspection should include pre-operational inspections of all food contact surfaces and are conducted before starting the processing line.
- Document the inspection and the corrective actions taken (if needed).
- A periodic review of the program and the records will help to evaluate the effectiveness of the sanitation program.

For more information on food safety please contact the Food Safety and Inspection Branch at foodsafety@gov.mb.ca.