

# SANITATION



ilocos region

Food Safety Team

# Sanitation

- “All precautions and measures which are necessary in the production, processing, storage and distribution, in order to assure an unobjectionable, sound and palatable product which is *fit for human consumption*”

codex 2007

# Cleaning and Sanitizing

## Cleaning:

is to remove solids, juice, and any other debris from processing equipment and the processing plant environment

**Debris** can be source of microorganisms that may contaminate subsequent batches in processing

**Contaminating microbes** may decrease shelf life and spoil the food and if pathogenic microbes are present may cause illness

# Cleaning and Sanitizing

## Sanitizing

- is to significantly reduce the number of microbes present on a surface
  
- Cells of common pathogenic bacteria should be killed during sanitizing

# Why Do We Sanitize?

- Product **safety**
- Product **quality** - extend shelf-life
- Compliance with government regulations

# Chlorine Solution Concentration for Sanitizing and Disinfection

Residual Level (ppm)	Purpose
0.5	Drinking water
4-7	Processing water to prevent fish slime build-up
15-25	Cleaning up
20-50	Disinfecting Rinse
> 100	Disinfecting (stronger)
200	Equipment and Utensils Sanitizer
250-300	Foot Bath

# Chlorine Solution Concentration for Sanitizing and Disinfection

Amount of chlorine bleach added per gallon of water to achieve specific chlorine concentration

Amount of Chlorine Bleach <sup>1</sup> per Gallon of Water	Approximate concentration of total chlorine <sup>2</sup> (ppm)
1 teaspoon	65
1 tablespoon	200
1 fluid ounce (1/8 cup)	400
1/4 cup	800
1/2 cup	1600
2/3 cup	2200
3/4 cup	2400
1 cup	3200

<sup>1</sup> Assuming 5.25% sodium hypochlorite in laundry chlorine bleach

<sup>2</sup> Typically present as both hypochlorous acid and hypochlorite ion

# General Cleaning and Sanitizing Procedure





# STEP 1: Removed exposed finished products



## STEP 2: DRY Clean & Sweep Area

Remove garbage, food debris & other waste



## STEP 3: Wet down area to be cleaned



## STEP 4(a): Apply detergent





## STEP 4(b): Scrub area Vigorously



## STEP 5: Rinse



## STEP 6: Sanitize



# Be sure to use the right amount of Sanitizer: Use Test Strips





# STEP 7: Air Dry/Store Properly



# Cleaning Tools

**Clean & Sanitize** all brooms, brushes and pads every day, after plant is cleaned

**Store** cleaning aids properly



**Physically removing soils:**

- ◆ Brushes -- proper stiffness;
- ◆ Pads -- proper cutting properties
- ◆ Pressure spray – moderate pressure

**Pads, brushes and brooms should be dedicated to tasks for which they are designed:**

- ◆ **Optimize cleaning effectiveness; and**
- ◆ **Minimize cross-contamination between areas of the plant.**

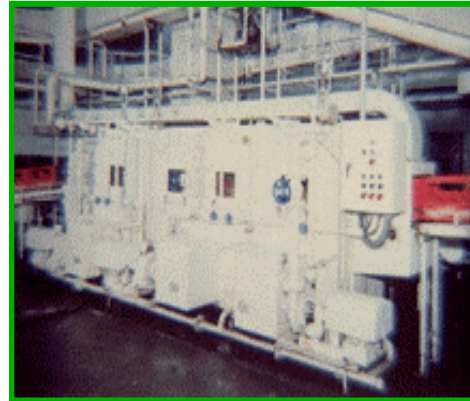


# CLEANING AND SANITIZING PROGRAMS



Should be continually and effectively monitored for their suitability and effectiveness and documented

# CLEANING AND SANITIZING PROGRAMS



Written cleaning programs are used, they should specify:

- a) Areas, items of equipment and utensils to be cleaned
- b) Responsibility for particular tasks
- c) Method and frequency of cleaning; and
- d) Monitoring arrangements



THANK YOU



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