

EQUIPMENT SANITATION PROTOCOL

RETAIL FOOD BUSINESSES

01



Preparation

Gather necessary equipment such as sanitizing solution, gloves, scrub brushes, and clean towels. Ensure that there is proper ventilation in the sanitation area.

02



Pre Cleaning

Wear gloves and, as needed, disassemble equipment. Remove any food residue, debris, or grease using a scrub brush and hot, soapy water. Rinse thoroughly with clean water to remove soap residue.

03



Sanitization

Prepare sanitizing solutions according to manufacturer instructions. Submerge items in or apply the sanitizing solution to all surfaces of the equipment, ensuring complete coverage. Allow the sanitizing solution to remain on the equipment for the recommended contact time. If using a chemical sanitizer, ensure proper concentration and contact time as per label instructions.

04



Rinse and Dry

Rinse the equipment thoroughly with clean water to remove any residual sanitizer. Allow the equipment to air dry in a clean and designated area or use clean towels to dry.

05



Reassembly and Storage

Reassemble the equipment once it is completely dry. Store sanitized equipment in a designated clean area, away from potential sources of contamination.



Principal Food Safety Ltd.

For additional free resources or to schedule a comprehensive food safety consultation to ensure all areas of your operation meet compliance standards, reach out to us at info@principalfoodsafety.com.

