

Company name: \_\_\_\_\_

Department: \_\_\_\_\_

Date: \_\_\_\_\_

# CLEANING AND SANITIZING

## Standard Operation Procedure (SSOP)



### Policy

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### Employee's responsibility

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### Manager's responsibilities


### The cleanup process must be completed in accordance with the following procedures


Ensure that an appropriate chemical test kit is available and routinely used to ensure that accurate concentration of the sanitizing solutions are being used.

### Frequency of cleaning equipment, food contact surfaces, and utensils


Non-food-contact surfaces of equipment shall be cleaned at a frequency necessary to prevent the accumulation of soil residues.



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