# 7 STEPS OF EFFECTIVE WET SANITATION

## One step at a time



**GOOD** - Enables Effective Sanitation

- 1.
- Continues employee training
- 3. Hand scrub
- Continues inspection 4.
- 5. Flood sanitize
- Single use cleaning aides
- Synchronized process 7.
- Flashlights issues
- ATP verification
- 10. Dedicated trainers & training tools
- 11. Dedicated tool storage



UGLY - Direct link to Poor Sanitation

- Drain back up
- Standing water
- Aerosols
- Hollow rollers 4.
- 5. Riofilm
- 6. Mops & foam squeegees
- 7. Fibrous belting
- Co-mingling 8.

Step 3:

Soap & Scour

Proper PPE

required

■ Foam the

walls, then the

floor, and then

the equipment.

Set contact

time, i.e. 10-

15min. Do not

allow soap to

stronger soil.

■Scour to

& proteins.

step 4.

dry, may form a

remove film, fats

■Drains cleaned

prior to starting

9. Non-accessibility



BAD - Can lead to Poor Sanitation when not maintained

- High pressure water & air
- Re-usable cleaning tools
- 3. Switches
- Bearings 4.
- Congestion 5.
- Door seals

#### **Sanitize** ■Make sure there is no

Step 6:

Pre-op

Inspect to

chemicals,

starting the

prior to

inspection.

■Complete the

formal pre-op

procedure as

(sight, smell,

touch, ATP are

recommended

■Correct all

deficiencies

and provide

feedback to

responsible

sanitor/cleaner.

per SSOP

tools).

ensure free of

tools, cleaning

supplies before

equipment, and

guards in place.

■Run equipment

standing water before beginning.

Step 7:

**Disinfect &** 

Foam disinfect entire processing area: walls (5ft/1.5mt min), floor, &

equipment. (i.e. 800-100ppm Quat for 10minutes minimum)

Follow label. ■Low pressure volume rinse with potable water the product contact surfaces only. ■Ensure there is

no pooling water. **■Foam sanitize** no rinse

concentration the product contact surfaces.

### Step 4: Post Rinse & Inspect Remove

- chemical and soils via flood rinse.
- ■Rinse in the order the soap was applied. Walls, then the floor, and last the equipment.
- -Avoid spraying the floor once the post rinse of the equipment begins! ■Use a flashlight to verify clean.
- Should occur throughout step
- ■100% free of soils, hazes, or water beads. Verify by sight, feel, and smell.

## **Assemble** ■ Put on clean

outerwear. Sanitize hands.

Step 5:

Remove &

- ■Verify all chemical is removed (visual, Ph paper)
- ■Remove all standing water & overhead condensation.
- Standing water prevents sanitizer contact with the surface.
- ■Pre-op inspect parts that will not be accessible after assembling.
- Sanitize inaccessible parts prior to assembling. Assemble (follow LOTO procedure).
- ■Re-lubricate where needed.

# Step 2:

Remove remaining hot water (95% as benchmark). •Gross soils if not removed. ■Parts rinsed and ready to be tanks for cleaning.

Step 1:

**Dry Clean** 

■ LOTO, secure

■Remove gross

equipment and

disassemble

equipment.

soils from

■Remove

production supplies from the room. ■Remove trash from room. ■Empty drain baskets.

floor.

## 1st Rinse

visible soils with prohibit effective surface cleaning placed into COP

## commercial food sanitation