



## Active Managerial Control Policy: Food Contact Surfaces Sample Language

**Why this is important:** Effective sanitization procedures destroy organisms of public health importance that may be present on wiping cloths, food equipment, or utensils after cleaning, or which have been introduced into the rinse solution. It is important that surfaces be clean before being sanitized to allow the sanitizer to achieve its maximum benefit.

<b>Who does this apply to:</b>	<i>Example(s): All food employees are responsible for cleaning and sanitizing food contact surfaces....etc.</i>
<b>When will this be performed:</b>	<i>Example(s): The cleaning and sanitizing of food contact surfaces occurs during all food preparation and operational hours as needed....etc.</i>
<b>Where does this take place:</b>	<i>Example(s): The cleaning and sanitizing of food contact surfaces occurs at the warewashing station, where clean dishware and equipment is stored, and throughout all food services areas....etc.</i>
<b>How is this completed:</b>	<i>Example(s): All food contact equipment shall be cleaned in the warewashing sink using the wash, rinse, sanitize procedure....etc. Chlorine sanitizers shall be mixed to a concentration of 100ppm for warewashing and wiping cloth storage. Test strips must be used to verify proper concentration is achieved....etc. Clean dishware will be stored with handles out to minimize direct hand contact with food contact areas....etc.</i>
<b>Corrective Action:</b>	<i>Example(s): If staff finds sanitizer concentrations below acceptable levels in a warewashing solution or wiping cloth buckets, they will discard and make a new sanitizer solution. If the sanitizer container at the dishmachine is empty, staff will change out, prime the machine, and recheck.....etc.</i>
<b>Monitoring Steps:</b>	<i>Example(s): Staff will use test strips to make sure sanitizer concentrations are correct. Staff will check wiping cloth bucket concentrations every 2 hours....etc. Dishwashing staff will check the concentration of the dishmachine sanitizing cycle prior to use each day and at least every 4 hours. Shift managers will check sanitizing solutions twice a day to verify the sanitizer levels are correct.....etc.</i>
<b>Training of Staff:</b>	<i>Example(s): Food employees are required to read these food safety system procedures when they are hired. The kitchen manager then demonstrates the procedures for all employees; Refresher training is provided through daily/weekly tailgate discussions.</i>
<b>Verification of Policy:</b>	<i>Example(s): Daily the Manager on duty spot checks sanitizer solutions for proper concentrations and checks to ensure there is sufficient inventory of sanitizer chemicals and test strips; The Person In Charge (PIC) spot checks wiping cloth buckets, sanitizer solutions, and dishware storage twice a day..... If infractions of this FSS are repeated, modifications to the training protocol or monitoring steps will be made based on observations and this FSS will be updated accordingly....etc.</i>