Cleaning and Sanitzing Record

Week Ending:_____

Proper cleaning procedures for food contact surfaces include wash surface with a detergent, rinse with clear hot water, and sanitize with an approved sanitizing chemical. Maintain sanitizer solutions at appropriate concentrations specific to the type of sanitizer used. One teaspoon of regular house hold bleach per gallon of warm water will provide a 50-100 ppm sanitizer solution. Mix quaternary sanitizing compounds according to manufacturer's label instructions or 200-300 ppm. Maintain iodine solutions between 12.5-25 ppm. Monitor concentrations with test strips. Cleaning frequency must be implemented as often as required to reduce cross contamination, insanitary conditions, and maintain clean facilities.

Area/Equipment/Task	Assigned to	Sun.	Mon.	Tues	Wed.	Thurs.	Fri.	Sat.	Mgr. Check	Complete/Corrective Action

http://wyagric.state.wy.us/divisions/chs/food-safety > Cleaning & Sanitizing Record