### Sanitation

Sanitation controls the source of contaminants in the environment and prevents contamination of food products. Sanitation removes soil and microorganisms (ex: bacteria, yeast, mould) from the environment, thereby reducing the possibility of cross contamination.

#### Daily Sanitation

The steps required for daily sanitation of working areas and equipment are as follows:

- **Pre-rinse** with either water or a wash solution after processing to remove visual gross soil.
- **Apply the cleaning chemicals** using brushes, foams, sprays or scrubbing pads to remove the soil from the surface. The concentration, temperature and exposure time of the cleaning solution are usually recommended by the supplier.
- **Rinse** with potable water.
- **Inspect** the equipment and work areas to make sure it is visually clean.
- **Sanitize** with a sanitizing solution (ex: chlorine, iodine, quaternary ammonium, etc.) to reduce the number of micro-organisms remaining or hidden.

#### Verify Sanitation

You can ensure that sanitation goals have been achieved by:

- **Reviewing records** (ex: chemical concentrations, temperature of the solution, application times, sanitation program, etc.) to verify sanitation procedures.
- **Visually inspecting** the work areas and equipment for the presence of residues.
- **Performing microbial testing** (ex: surface swabbing, sponge method, etc.) and/or rapid methods (ex: ATP) on surfaces to verify efficiency of cleaning and sanitation activities.
- **Performing rapid chemical testing** (ex: protein, starches, or allergen testing).

If deficiencies are found, sanitation procedures can be corrected and the equipment re-cleaned, sanitized, and re-inspected.

### How to select an efficient cleaning product

- Identify the type of contact surface to be cleaned (ex: stainless steel, rubber, plastic, etc.).
- Determine the type of deposit you need to remove (ex: oil, fat, grease, starch, etc.) and select the most suitable cleaning product (see Table 1).
- A list of accepted cleaning products is provided by the Canadian Food Inspection Agency (CFIA) at inspection.gc.ca.

### Table 1. Cleaning products and their use

<table>
<thead>
<tr>
<th>Cleaning products</th>
<th>Remove</th>
</tr>
</thead>
<tbody>
<tr>
<td>Surfactants</td>
<td>Soil and light residues</td>
</tr>
<tr>
<td>Degreasers</td>
<td>Grease and oils</td>
</tr>
<tr>
<td>Acid cleaners</td>
<td>Minerals and scale residues</td>
</tr>
<tr>
<td>Alkaline cleaners</td>
<td>Protein and fat</td>
</tr>
<tr>
<td>Abrasive cleaners</td>
<td>Burnt-on or heavy residues</td>
</tr>
</tbody>
</table>
Developing your own Sanitation Standard Operating Procedures (SSOPs)

The SSOPs are the written cleaning procedures of your facility. They must include a step-by-step method for properly cleaning and sanitizing each piece of equipment and the work areas. The following elements should be included in your SSOP:

- scope
- responsibility
- frequency
- materials
- procedure
- corrective actions and verification
- records

Training

Once your SSOP is developed, the personnel should be trained on this procedure. During training, you should:

- Review general procedures as well as the specific tasks with the workers to ensure understanding.
- Emphasize the reason behind each task and the importance of sanitation.
- Focus on visuals and hands-on training.
- Emphasize personnel practices.
- The schedules for cleaning and sanitation should be well understood.
- Review the schedules for cleaning and sanitation.
- Provide annual refresher training for personnel on the practices and procedures for cleaning and sanitizing.
- Keep updated records of training (ex: names and signatures of the employees that received training, the topic of material provided)

Sanitation Program

The purpose of a sanitation program is to provide a clean and sanitary environment for the handling of food products.

- Assign a plant sanitarian to ensure that all the equipment and areas of the plant are properly cleaned and sanitized.
- Prepare your SSOPs, including a list of the following supplies:
  - equipment required for cleaning and sanitizing
  - cleaners and sanitizers
  - clothing and protective equipment
- Determine cleaning schedules. This will provide the frequency that each task needs to be completed and assigns responsibility.
- Prepare and provide training to the sanitation crew as required.
- Develop a self-inspection program (verification). Inspection should include pre-operational inspections of all food contact surfaces and are conducted before starting the processing line.
- Document the inspection and the corrective actions taken (if needed).
- A periodic review of the program and the records will help to evaluate the effectiveness of the sanitation program.

For information on the Food Safety Program contact the CVO/Food Safety Knowledge Centre. For technical information, call 204-795-7968 or 204-795-8418 in Winnipeg; or e-mail foodsafety@gov.mb.ca. For general information, contact your local GO Centre.