

## Considerations in Cleaning and Sanitizing

Below are some factors to consider when designing or evaluating a food processing sanitation program.

- What types of microbes could be present in the facility?
- What type of debris is present and what tools are needed to clear it?
- What are the foot traffic patterns through the facility?
- What environmental factors, such as temperature, humidity, and oxygen content, are present in the facility?
- What type of equipment is present, and will it require disassembly for cleaning?
- What methods should be employed for cleaning equipment and tools?
- What is the appropriate frequency for cleaning and sanitizing procedures?
- Who is responsible for the overall sanitation program at the facility?
- What food safety regulations impact the operation?
- How should the overall program be documented?
- What specific documentation will be required for inspections?
- What is the appropriate order for completing the cleaning and sanitizing activities necessary?
- What types of chemicals should be used in the cleaning and sanitizing processes?
- What pressure, time, and temperature are appropriate for cleaning and sanitizing procedures?
- What verification methods should be used for checking microbial populations?
- What training should be involved?

