

SANITATION STANDARD OPERATING PROCEDURE – Maintenance of Sanitary Facilities

INTRODUCTION

The production of safe food begins with proper sanitation. In addition to clean food processing equipment, the facilities that are associated with food production areas must be clean and properly maintained.

MATERIALS

1. Cleaning equipment and supplies
2. Chemical cleaning agents are stored in locked rooms away from food handling areas.

FACILITIES

1. Washrooms, lunchrooms, and changing rooms:
 - a. Washrooms are maintained by the Pennsylvania State Universities Office of Physical Plant.
 - b. Washrooms, lunchrooms and changing rooms should be separate from and not lead directly into food processing areas.
2. Hand washing and sanitizing facilities:
 - a. Washrooms should have an adequate number of properly maintained hand-washing facilities that are directly connected to sanitary drains.
 - b. Hand washing facilities should have hot and cold potable running water, soap, sanitary hand drying supplies or devices, and clean waste receptacles.
 - c. Processing areas should also have an adequate number of conveniently located and properly installed hand washing facilities.
 - d. It is recommended that hand washing notices be posted in strategic points throughout the processing plant to remind employees and visitors to wash hands after using the bathroom.

The following individual is responsible for implementation of this SSOP and has the overall authority on-site:

Name: _____ Title: _____ Date: _____