Meat Room Cleaning & Sanitation

A. Materials Requirement Planning (MRP)
   a. Foam Gun
   b. Sanitizing Gun
   c. Scrubbing Pads or Brushes
   d. Scrapers
   e. Water Hose
   f. Squeegee
   g. Rubber Gloves & Boots
   h. Safety Glasses
   i. A-1 Heavy Duty Foaming Cleaner/Degreaser
   j. Quaternary Sanitizer/Disinfectant (1/4 oz./gal)
   k. Pot & Pan Dishwash

B. Preparation
   1) Wash hands.
   2) Dawn appropriate PPE’s.
   3) Place safety signs.
   4) Remove or cover all food products, and water-sensitive, weighing and wrapping equipment.
   5) Cover all exposed electrical outlets
   6) Disassemble all cutting and processing equipment and remove meat scraps.
   7) Place equipment parts, knives, trays, hooks, trolleys and utensils, into soak sink.
   8) Fill sink with hot water and add Pot and Pan Dishwash at a rate of 1-2 oz. per gallon of water for hand cleaning. The cutting and processing parts, knives, and utensils.
   9) Scrape cutting surfaces to remove excess meat and food particles.
   10) Dispose of trash (disposable meat trays, papers, etc.).
   11) Remove all trash receptacles and matting.

C. Clean
   1) Fill the foam gun reservoir with concentrated A-1 Heavy Duty Cleaner Detergent and attach to gun. Turn reservoir flow knob to on position. When using a wall mounted dispensing system, adjust foam equipment to dilute degreaser properly.
   2) Connect insulated hose to hot water source and turn on water.
   3) Squeeze gun to foam surfaces that require daily cleaning and sanitizing (floors, walls, equipment, tables and cutting boards). Allow foam to set on surfaces for 5 minutes.
   4) For hard-to-reach areas, like band saw blades, remove the gun’s foaming bill and blast out/off scraps with a high-pressure stream of solution.
   5) With a brush or scrubbing pad, agitate areas that need additional cleaning, such as cutting boards.
   6) Quick-disconnect degreaser reservoir from pistol grip and rinse surfaces with potable water. Squeegee water to floor drains.
   7) Mop if required.
Cleaning and Sanitation Procedures Module

Meat Room (continued)

Meat Room Cleaning & Sanitation (continued)

C. Sanitize (after rinsing)
1) Fill reservoir with sanitizer concentrate. Quick-connect reservoir to gun.
2) Apply sanitizer with spray gun to all surfaces. Do not rinse.
3) Quick-disconnect reservoir from gun, turn off water at source and allow surfaces to air dry.
4) For triple sink systems, fill second sink with water only and fill the third sink with a sanitizer solution diluted at a rate of 1/4 oz./gallon of water.
5) Clean and rinse utensils and parts. Soak parts in sanitizer solution for 1 minute or for time specified by governing sanitary code.
6) Remove and allow to air dry. Do not rinse.

Triple Sink System (Clean, Rinse, Sanitize)

A. Preparation
1) Wash your hands with anti-microbial soap before and after cleaning and whenever hands are dirty.
2) Dawn appropriate PPE’s
3) Wash, rinse, and sanitize the sink, drains, and washboards.
4) Fill WASH compartment of sink from the mixing unit with a diluted solution of pot and pan dish wash or fill manually at a rate of 1-2 oz. per gallon of water.
5) Fill RINSE compartment with warm, potable water.
6) Fill SANITIZE compartment of sink from the mixing unit with a diluted solution of sanitizer or manually at a rate of 1/4 oz/gallon of water. (Use hot water for best results and drying time) (60 sec. soak time)

B. Clean Utensils and Equipment
1) Place pre-scraped utensils and equipment parts into WASH compartment of sink. Allow 5-10 minutes soaking time.
2) Wash items using brush, rag or scrub pads.
3) Thoroughly rinse items in RINSE compartment of the sink. Change fresh water in RINSE compartment frequently.

C. Sanitize Utensils and Equipment
1) Place rinsed items into the SANITIZE compartment of the sink. Make sure each item is completely immersed in the solution. Allow to soak for a minimum of one minute for proper sanitizing.
2) Remove items and allow to air dry on drainboard. DO NOT WIPE DRY. DO NOT RE-RINSE.
3) Change sanitizer solution frequently for best results. Solution strengths can be checked with the test kit and should be maintained at a level of 150-200 ppm.

Cutting Boards

A. Materials Requirement Planning (MRP)
   a. Clean Cloths and Scrub Brush
   b. Scraper
   c. A-1 Foaming Cleaner/Degreaser
   d. Quaternary Sanitizer/Disinfectant (D-2)
   e. Buckets
B. Cleaning Procedure
1) Scrape cutting boards and table.
2) REMOVABLE Cutting Boards: Clean in the triple sink following the triple sink procedures.
3) PERMANENT Cutting Boards: Spray with a solution of A-1 Foaming Cleaner/Degreaser diluted at the proper rate or use bucket method. Rinse, wipe with a clean cloth and sanitize at a rate of 1/4 oz. per gallon of water.

Coolers & Meat Cases
A. Materials Requirement Planning (MRP)
   a. Foam Gun
   b. Sanitizing Gun
   c. Scrubbing Pads or Brushes
   d. Scrapers
   e. Water Hose
   f. Squeegee
   g. Two (2) 3-gallon Buckets for Cleaning Solutions
   h. Rubber Gloves & Boots
   i. Safety Glasses
   j. A-1 Heavy Duty Foaming Cleaner/Degreaser
   k. Quaternary Sanitizer/Disinfectant (D-2)
   l. Pot & Pan Dishwash

B. Preparation
1) Wash hands.
2) Dawn appropriate PPE’s.
3) Place safety signs.
4) Remove food products and pick-up trash.
5) Remove racks and shelves from meat cases and coolers.

C. Clean
1) Place racks and shelves in a solution of diluted foaming degreaser or stand them vertically and spray with the foam gun.
2) Apply foam to cooler walls, racks and floors. A bucket and hand-wipe method should be used where the foam gun is not applicable.
3) Where additional cleaning is required, agitate with a brush or scrubbing pad.
4) Quick-disconnect reservoir from gun. Rinse cleaned areas, including racks, shelves and carts, with potable water.

D. Sanitize
1) Quick-connect the sanitizer gun.
2) Apply sanitizer solution to all areas. Sanitize racks and shelves and allow to air dry. Do not rinse.
Slicers, Grinders & Tenderizers

A. Materials Requirement Planning (MRP)
   a. Three (3) 3-gallon Buckets for Rinse Water & Solutions of A-1, Foaming Cleaner Degreaser Sanitizer
   b. Clean Cloths
   c. Anti-microbial Hand Soap and/or Instant Hand Sanitizer
   d. Pot and Pan Dishwash
   e. A-1 Foaming Cleaner/Degreaser
   f. Quaternary Sanitizer/Disinfectant (D-2)

B. Procedure
   1) Unplug from power source.
   2) Disassemble.
   3) Wash removable non-electrical parts in wash compartment of triple sink in a solution of A-1 Foaming Cleaner Degreaser diluted at a rate of 1-2 oz. per gallon of water.
   4) Rinse in clear fresh water in the rinse compartment of the triple sink.
   5) Place parts in sanitizing compartment of triple sink filled with diluted solution of Quaternary Sanitizer Disinfectant (D-2) diluted at a rate of 1/4 oz. per gallon of water for one minute.
   6) Remove and allow to air dry.
   7) Wipe off all fixed parts using diluted foaming cleaner/degreaser, cleaning thoroughly.
   8) Rinse with potable water and a clean cloth.
   9) Sanitize at a diluted rate of 1/4 oz. per gallon of water. Wipe or spray, leaving wet, and allow to air dry.

Hand Tools

A. Materials Requirement Planning (MRP)
   a. Triple Sink
   b. Pot Scrubber
   c. Pot and Pan Dishwash
   d. Quaternary Sanitizer/Disinfectant (D-2)

B. Cleaning Procedure Daily and After Poultry and Pork Contact
   1) Place all items in the WASH compartment of the triple sink in a diluted solution of Pot and Pan Dishwash at a rate of 1/4 oz. to 1 oz. per gallon of water. Allow to soak for 3-5 minutes.
   2) Clean using scrub brush or scrubbing pad.
   3) Rinse in the RINSE compartment of the triple sink in fresh clean water.
   4) Soak in the SANITIZING compartment of triple sink in a fresh solution of sanitizer diluted at 1/4 oz. per gallon of water for at least one minute.
   5) Allow to air dry. Do not wipe dry.
Cleaning and Sanitation Procedures Module

Meat Room (continued)

Scales/Wrapper

A. Materials Requirement Planning (MRP)
   a. Clean Cloths
   b. A-1 Foaming Cleaner/Degreaser
   c. Quaternary Sanitizer/Disinfectant (D-2)

Scales/Wrapper

B. Cleaning Procedure
   1) Brush off all loose product.
   2) Lightly spray any food contact surface with A-1 Foaming Degreaser diluted properly with water.
   3) Rinse, wipe dry with a clean cloth.
   4) Sanitize by spraying food contact surfaces with a solution of sanitizer diluted at a rate of 1/4 oz. per gallon of water.

CAUTION: Do not allow liquid to come into contact with electronic or electrical contact surfaces.