

Cleaning and Sanitizing Surfaces, Tools, and Equipment at Gibbs House

1—Purpose

Describes how food contact surfaces, tools, and equipment are to be cleaned and sanitized.

2—Scope

Applies to all WMU Office for Sustainability personnel including Land Stewards and volunteers.

3—Responsibility

The Land Stewards are responsible for following the SOPs to properly clean and sanitize food contact surfaces. The team is responsible for training others on proper technique, providing necessary resources such as tools, detergents and sanitizers, and making sure the cleaning and sanitizing steps are followed correctly.

4—Materials

* 3% Hydrogen peroxide
* Brushes, sponges, or towels for scrubbing tools and equipment
* Clean water (microbial equivalent to drinking water)

5— Procedure for Equipment/ Surfaces

1. The equipment/ surface should be brushed or rinsed to remove visible dirt and debris.
2. Apply the hydrogen peroxide directly to the surface and scrub. Move in the direction top to bottom for large pieces of equipment/ surfaces.
3. Rinse the equipment/ surfaces with clean water in the direction top to bottom.
4. Let the equipment/ surface air dry.

**6— Procedure for Tools**

1. Prepare the detergent ***[Add 1 tbsp of 3% Hydrogen Peroxide per 1 gallon of water]***.
2. Let the tools (brushes, sponges, or towels) soak for 10 minutes.
3. Rinse under water.
4. Let the tools air dry on rack.