1. **SCOPe**
2. All Tijule employees
3. **PURPOSE**
4. Raise awareness on the approved cleaning chemicals and sanitizers that are allowed to be used on the production floor and on production equipment. Also the impact it could have on customer when using unapproved cleaning chemicals. It is imperative that only Approved Cleaning Supplies be used on the Production Floor at all time. Using a chemical on a piece of equipment that has not been approved and is not Food Grade could cause a Health Risk to our final customer.
5. **DEFINITIONS**
6. Approved Cleaning Chemicals & Sanitizers;
   * 1. Sanitizers are considered approved if they are released for used by the food safety team. Criteria for approval is determined by information provided on the label as manufacturers guidelines for usage.
7. **PROCEDURE**
   1. Wear appropriate protective gears when transporting chemicals as required by product label.
   2. Ensure containers are properly labeled identifying name of substance
   3. Ensure all containers are properly closed to prevent spillage or contamination
   4. Prevent bumping containers into objects while transporting
   5. Return all chemical containers to their designated storage area after use.
   6. Before purchasing any bulk chemical ensure container size is appropriate for designated storage area.
   7. Approved Cleaning Supplies
      1. The only approved cleaning chemicals that can be used on the Production Equipment are:

Dufome – Green Manual Soap

Divosan K - Sanitizer

Super take off – Degreaser

Bleach

* + 1. The only approved sanitizing agent that can be used to sanitize packaging material are:

Divosan K - Sanitizer

Bleach

1. **RECORDS**
2. **REFERENCES**

Chemical List

[T:\FSSC 22000 Management System\Chemical List\Chemicals list.docx](file:///T:\FSSC%2022000%20Management%20System\Chemical%20List\Chemicals%20list.docx)

MSDS

[..\..\..\Chemical List\MSDS](file:///\\Dc2\j\FoodSafety\FSSC%2022000%20Management%20System\Chemical%20List\MSDS)

Dufome

[..\..\..\Chemical List\MSDS\DU FOME\_MSDS.pdf](file:///\\Dc2\j\FoodSafety\FSSC%2022000%20Management%20System\Chemical%20List\MSDS\DU%20FOME_MSDS.pdf)

Supertake off

[..\..\..\Chemical List\MSDS\SUPER TAKE OFF\_MSDS.pdf](file:///\\Dc2\j\FoodSafety\FSSC%2022000%20Management%20System\Chemical%20List\MSDS\SUPER%20TAKE%20OFF_MSDS.pdf)

Divosan K

[..\..\..\Chemical List\MSDS\DIVOSAN K MSDS.pdf](file:///\\Dc2\j\FoodSafety\FSSC%2022000%20Management%20System\Chemical%20List\MSDS\DIVOSAN%20K%20MSDS.pdf)

Chlorine

[..\..\..\Chemical List\MSDS\Chlorine MSDS.pdf](../../../Chemical%20List/MSDS/Chlorine%20MSDS.pdf)

Bleach

[..\..\..\Chemical List\MSDS\msds-bleach.pdf](../../../Chemical%20List/MSDS/msds-bleach.pdf)

1. **DOCUMENT CONTROL INFORMATION**
2. **APPROVAL AUTHORITY**

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| --- | --- | --- | --- |
| Authored by; | REVISED BY | APPROVAL BY | DATE |
| Owen Glave and the Food Safety Team |  | Food Safety Team | April 21, 2015 |