

# PSSI's Guide to 8 Steps of Sanitation

## Best Practices



### What are the 8 Steps of Sanitation?

The 8 Steps of Sanitation are simply the basic steps we follow to effectively clean the equipment and structures in food plants. When the 8 Steps are completed in order and properly executed the result is a plant that is clean, dry, sanitized, and ready to produce food to feed the world.

### What are the best practices of the 8 Steps of Sanitation?

It is critical that the 8 Steps are completed in order and each step is completed prior to moving on to the next step. Sanitors need to work together to ensure that the areas they are cleaning are at the same step in the process. This will prevent the equipment that has been cleaned from being cross contaminated by another area.

### How can you support the 8 Steps in your plant?

Never skip a step or take short cuts in the 8 Step process. Each step needs to be completed before moving to the next step.

- Ask questions if you do not know how to clean a piece of equipment or ask for assistance.
- Work together as a team to complete the 8 Steps in areas of the room at the same time.
- Verify the 8 Steps were effective by inspecting your work and correcting all deficiencies found.

It takes everyone working together to ensure the goal of safe food becomes a reality. It just takes one person not to follow procedures to cause a problem. Working as a team, we can make a difference.

### Below are the 8 Steps of Sanitation and best practices for each step.



#### 1. SANITATION PREPARATION & DRY PICK UP

Walk all areas to ensure product, supplies, and dry pickup is completed and signed off. Maintenance and Sanitors to disassemble equipment as needed. Sanitors complete removal of inedible and trash prior to starting first rinse.



#### 2. FIRST RINSE

Rinse equipment and structures from top-down rinsing from side-to-side, rinsing soils to the floor. Remove inedible and trash from floors using squeegees and shovels. Remove 95% of soils from equipment and floors prior to foaming.



#### 3. FOAMING & SCRUBBING

Titrate chemicals to verify target range prior to use (foam and scrub detergents). Foam floors and walls first then equipment. Foam from bottom-up foaming from side-to-side, ensure 100% of surfaces are covered, inside, underneath, high and low. Leave foam on equipment for 10-15 minutes, but do not allow it to dry. Drains are also cleaned during this step.



#### 4. SECOND RINSE & INSPECT

Rinse equipment and structures from top-down rinsing from side-to-side, rinsing soils to the floor. Remove inedible and trash from floors using squeegees and shovels. Rinse thoroughly using high-volume low- pressure water to prevent cross contamination. Inspect equipment and structures to ensure all soils have been removed.



#### 5. ASSEMBLE & CONDENSATION REMOVAL

Maintenance and Sanitors assemble equipment as needed. Remove condensation with designated tools and inspect overhead structures to verify they are dry. Condensation removal must be completed prior to final sanitizing.



#### 6. PRE-OP INSPECTION

Sanitors visually inspect all equipment and structures to ensure all surfaces are clean. Use flashlights and other pre-op tools to inspect for soil and build up on all surfaces, inside, underneath, top and bottom. Inspection should focus on contact/non-contact surfaces, floors, walls, and other structures in that order. Correct all deficiencies found by scrubbing, rinsing, and reinspecting.



#### 7. FINAL SANITIZING

Titrate sanitizer to verify within no-rinse target range prior to use. Sanitize floors and walls first, then equipment. Apply from bottom-up from side-to-side, ensure 100% of surfaces are covered, inside, underneath, high and low.



#### 8. DOCUMENTATION

Complete all documentation daily to record the steps of the sanitation process. This includes the master sanitation schedule, titration logs, PPE inspections, pre-op Inspection, corrective actions, etc.