

# Food surface sanitizing template

## Cleaning

### FOOD SURFACE SANITIZING

Cleaned the surface using detergent solution?

☐ Yes☐ No☐ Na

After cleaning, rinsed the surface efficiently?

☐ Yes☐ No☐ Na

Used the sanitizers as directed to sanitize the surface?

☐ Yes☐ No☐ Na

Let air-dry work on the surface by keeping it aside in a proper manner?

☐ Yes☐ No☐ Na

Cooking equipment washed using detergent solution?

☐ Yes☐ No☐ Na

After cleaning, rinsed the cooking equipment efficiently?

☐ Yes☐ No☐ Na

Used the sanitizers as directed to sanitize the cooking equipment?

☐ Yes☐ No☐ Na

Let air-dry work on the cooking equipment by keeping them aside in a proper

manner?

☐ Yes☐ No☐ Na

If you own a 3-compartment sink, washed the first compartment with a clear solution at 110 degree or above?

☐ Yes☐ No☐ Na

Second compartment rinsed using water?

☐ Yes☐ No☐ Na

Sanitized the third compartment with sanitizer for at least 30 seconds?

☐ Yes☐ No☐ Na

In case of dish machine, read the instructions given for its cleaning procedure?

☐ Yes☐ No☐ Na

Followed the instructions strictly?

☐ Yes☐ No☐ Na

Let the food contact surfaces reach 160F or above?

☐ Yes☐ No☐ Na