

Procedures for Cleaning and Sanitizing of Food-Contact Surfaces/Utensils For Mobile Food Facility (MFF) Categories B and C THIS PROCEDURE MUST BE KEPT ON MFF

Commissary Address	Phone
Owner's Name	Phone
ist Food Contact Surfaces and	l Utensils (tongs, spoons, lids, pans, knives, blenders etc.)
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4. Provide procedure for having c	lean utensils <u>throughout the day.</u>
Provide procedure for having c	

- 3. Food-contact surfaces and utensils shall be cleaned and sanitized throughout the day at least every FOUR hours if handling potentially hazardous food.
- Non food-contact surfaces shall be cleaned and sanitized at a frequency necessary. 4.

To make sanitizer Solution:

- Add one tablespoon of bleach per gallon of water (100 ppm)
- Add one tablespoon of quaternary ammonium per 2 gallons of water (200 ppm) -
- Provide appropriate test strips to check sanitizer level

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