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

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| :--- | :--- | :--- | :--- |
|  |  |  |
| Comsiness Name (DBA) |  |  |
| Commissary Name | Phone |  |
| Owner's Name |  |  |

List Food Contact Surfaces and Utensils (tongs, spoons, lids, pans, knives, blenders etc.)

| 1. | 5. |  |
| :--- | :--- | :--- | :--- |
| 2. | 6. | $\square$ |
| 3. | 7. | $\square$ |
| 4. | 8. |  |

Provide procedure for having clean utensils throughout the day.

Procedures for cleaning and sanitizing utensils and food contact surfaces at end of the day.
$\qquad$
$\qquad$

Signed $\qquad$ Date

## Notes:

1. Utensils from MFF cannot be taken home for cleaning and sanitizing.
2. Food-contact surfaces shall be cleaned and sanitized at any time during the food handling operation when contamination may have occurred.
3. Food-contact surfaces and utensils shall be cleaned and sanitized throughout the day at least every FOUR hours if handling potentially hazardous food.
4. Non food-contact surfaces shall be cleaned and sanitized at a frequency necessary.

## 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

