



**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

Business Name (DBA) _____

Commissary Name _____

Commissary Address _____ Phone _____

Owner's Name _____ Phone _____

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

- | | |
|----------|----------|
| 1. _____ | 5. _____ |
| 2. _____ | 6. _____ |
| 3. _____ | 7. _____ |
| 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.

Signed _____ 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