

1550.1510 SATISFACTORY COMPLIANCE FOR CLEANING AND SANITIZING.

Cleaning and sanitizing procedures shall be considered satisfactory when the following conditions are met:

- A. equipment is cleaned at frequencies necessary to prevent contamination of the product;
- B. a dust-free method of cleaning is used wherever possible;
- C. production areas are kept reasonably clean during operations;
- D. production wastes are removed at least daily from processing areas;
- E. sifters are cleaned at least once a week;
- F. flour-handling equipment and equipment housings that remain dry and structural surfaces are cleaned at least once every four weeks or more frequently when necessary to remove accumulations;
- G. product contact surfaces and equipment housings that get wet are cleaned daily;
- H. cleaning schedules for equipment and the general product area are available on request to the inspector;
- I. equipment coming in contact with readily perishable foods and ingredients such as cream, milk, eggs, custard, and cream-filled pastries are subjected to an approved bactericidal process following the cleaning process and before use;
- J. cleanup personnel are trained in the proper methods of cleaning and in the effective utilization of the necessary cleaning and sanitizing materials and equipment; and
- K. cleaning equipment and supplies, when not in use, are kept in a clean and workable condition and are stored in an orderly manner; cleaning compounds are properly labeled and are stored in a separate, properly secured room or cabinet.

Statutory Authority: *MS s 31.10; 31.77*

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