

Rough clean

The first, and perhaps most important part of sanitation, is the rough clean. This step involves removing the visible food residue from equipment and work areas. If equipment is not cleaned properly, remaining bacteria will continue to grow and contaminate food that comes into contact with the unclean equipment.



All food particles should be placed into an appropriate container for disposal.

It is often necessary to disassemble some equipment, like mixers and saws, to get at enclosed parts and hard-to-reach areas for proper cleaning.

Next, any food particles and juices remaining on equipment must then be rinsed off with water so that the cleaner and sanitizer can effectively do their job.

Clean

The second step is to clean with a detergent. The detergent, or other cleaning chemical(s), can be applied in different ways. They can be:

- Mixed with water in a bucket for cleaning by hand with a brush or cloth,
- Metered into a system that can be used through a hose,
- Applied as a foam, and
- Used in a clean-in-place system where chemicals are circulated through an enclosed system to clean the inside of tanks, lines, or other parts of equipment.