

Standard Operating Procedure (SOP): Cleaning and Sanitation Methods for Allergen Control

This SOP details effective **cleaning and sanitation methods for allergen control**, focusing on the systematic removal of allergens from surfaces and equipment to prevent cross-contact. It includes procedures for identifying allergen hazards, selecting appropriate cleaning agents and tools, establishing cleaning schedules, and verifying cleanliness through proper inspection and testing. The goal is to maintain a safe environment for individuals with allergies by minimizing allergen presence and ensuring compliance with food safety standards.

1. Purpose

To provide a systematic approach for cleaning and sanitizing equipment, utensils, and food-contact surfaces to minimize the risk of allergen cross-contact within the facility.

2. Scope

This SOP applies to all personnel involved in food processing, handling, and cleaning activities where allergens may be present.

3. Responsibilities

- **Facility Manager:** Ensures implementation of this SOP and training of staff.
- **Supervisors:** Monitor cleaning activities and compliance.
- **Staff:** Follow cleaning and sanitation procedures as outlined.

4. Allergen Identification

- Maintain an updated list of allergens handled in the facility (e.g., peanuts, tree nuts, eggs, milk, soy, wheat, fish, shellfish).
- Visibly label areas, equipment, and utensils used for allergen-containing products.

5. Cleaning and Sanitation Procedures

1. Preparation

- Remove gross debris from equipment and surfaces.
- Disassemble equipment where feasible.
- Wear appropriate PPE to prevent allergen exposure.

2. Cleaning

- Use designated cleaning tools and separate color-coded utensils for allergen and non-allergen areas.
- Apply cleaning agent suitable for allergen removal (detergents effective for protein, fat, etc.).
- Scrub all food-contact and non-food-contact surfaces thoroughly.
- Rinse with potable water.

3. Sanitization

- Apply an approved food-grade sanitizer to all cleaned surfaces according to manufacturer instructions.
- Allow appropriate contact time to ensure efficacy.
- Air dry or use disposable towels as required.

4. Reassembly and Storage

- Reassemble equipment once all surfaces are dry.
- Store cleaned tools separately from those used for allergen-contact tasks.

6. Cleaning Agents and Tools

- Maintain a list of approved cleaning chemicals and agents.
- Ensure all tools are adequately cleaned and replaced regularly.
- Use single-use items where possible for high-risk allergen areas.

7. Cleaning Schedule

Area/Equipment	Frequency	Responsible
Food-contact surfaces	After each use and product changeover	Staff
Non-food-contact surfaces	Daily	Staff
Utensils	After each use	Staff
Cleaning tools	After each cleaning session	Staff

8. Verification & Inspection

- Supervisors shall inspect cleaned areas visually for residue after every cleaning.
- Perform ATP or protein allergen surface tests as applicable.
- Record and address non-conformances immediately.
- Maintain cleaning verification log sheets for audit purposes.

9. Records

All cleaning, sanitizing, and verification activities must be documented, including date, time, area cleaned, and personnel involved.

10. Training

- All staff involved in cleaning and sanitation should be trained on allergen awareness, SOP procedures, and corrective actions.
- Refresher training to be conducted at least annually.

11. Revision History

Version	Date	Description of Change	Approved By
1.0	2024-06-10	Initial release	[Name]