

SOP Template: Inspection for Food Residue and Stains Post-Wash

This SOP details the process for **inspection for food residue and stains post-wash**, ensuring that all surfaces and utensils are thoroughly checked after cleaning to maintain hygiene standards. It includes visual inspection techniques, criteria for acceptable cleanliness, documentation of findings, and corrective actions to address any detected contamination. The goal is to prevent foodborne illnesses by guaranteeing that all items are free from food residues and stains before use.

1. Purpose

To ensure that all utensils, equipment, and surfaces are free from food residues and stains after washing, thereby maintaining food safety and hygiene standards.

2. Scope

This SOP applies to all staff responsible for cleaning and inspecting utensils, equipment, and food-contact surfaces in the facility.

3. Responsibilities

- Cleaning Staff:** Responsible for cleaning and initial inspection of items.
- Supervisors/Managers:** Responsible for verifying inspections, maintaining records, and initiating corrective actions if necessary.

4. Procedure

- Visual Inspection:**
 - After washing, visually check all items under adequate lighting for food residues, grease, stains, or streaks.
 - Pay special attention to corners, seams, and crevices where food may accumulate.
- Physical Check (if needed):**
 - Run a clean, gloved hand over surfaces to detect any sticky residues that may not be visible.
- Criteria for Acceptable Cleanliness:**
 - No visible food particles, stains, or greasy spots.
 - No residual odor indicating incomplete cleaning.
- Documentation:**
 - Document inspection results in the Cleaning Inspection Log (see sample table below).
- Corrective Actions:**
 - Any items found with residue or stains must be re-washed and re-inspected before use.
 - Record all corrective actions taken.

5. Documentation

Date	Item Inspected	Inspector	Result (Pass/Fail)	Corrective Action (if any)	Signature
2024-06-01	Cutting Board #2	John Smith	Pass	N/A	J.S.
2024-06-01	Knife Set	Jane Doe	Fail	Rewashed and reinspected	J.D.

6. Review and Revision

This SOP should be reviewed annually or whenever there is a change in process or regulations.

7. References

- Local food safety regulations and guidelines
- Company Hygiene and Sanitation Policy