

SOP: Cleaning and Sanitization Processes to Remove Allergens

This SOP details the **cleaning and sanitization processes to remove allergens**, outlining standardized procedures for effectively eliminating allergenic contaminants from surfaces and equipment. It emphasizes the importance of thorough cleaning, use of approved sanitizers, proper documentation, employee training, and regular monitoring to ensure a safe and allergen-free environment in food production or handling areas, thereby protecting consumer health and maintaining compliance with regulatory standards.

1. Purpose

To define the standardized cleaning and sanitization procedures for effectively removing allergenic residues from food-contact and non-food-contact surfaces to prevent cross-contact and protect consumer health.

2. Scope

This SOP applies to all personnel involved in cleaning, sanitizing, and maintaining equipment, utensils, and food-contact surfaces within production, processing, storage, or food handling areas.

3. Responsibilities

- **Sanitation Staff:** Execute cleaning and sanitization procedures as directed.
- **Supervisors:** Verify completion, monitor effectiveness, and ensure compliance.
- **Quality Assurance:** Routinely audit procedures, document results, and provide ongoing training.

4. Materials & Equipment

- Designated cleaning tools (color-coded for allergen control)
- Detergents and sanitizers approved for food-contact surfaces
- Personal protective equipment (PPE)
- Cleaning logs and documentation templates
- Test kits or swabs for allergen residue verification (as applicable)

5. Procedure

1. Preparation

- a. Review cleaning schedule and allergen cross-contact risk zones.
- b. Gather necessary supplies and verify tools are clean and ready.
- c. Wear required PPE.

2. Cleaning Steps

- a. Remove all visible debris and food residues from surfaces and equipment.
- b. Disassemble equipment (where applicable) for maximum access.
- c. Wash all surfaces with approved detergent using designated tools. Pay special attention to corners, gaskets, and crevices.
- d. Rinse thoroughly with potable water to remove cleaning agents and loosened residues.

3. Sanitizing

- a. Apply approved food-grade sanitizer at the specified dilution rate.
- b. Allow sanitizer to remain in contact for the required time.
- c. Rinse (if required by sanitizer instructions) and allow surfaces to air-dry.

4. Inspection & Verification

- a. Visually inspect cleaned areas for residues.
- b. Conduct allergen swab tests if mandated by the allergen control plan.
- c. Document the completion and results in the cleaning log.

5. Post-Cleaning Activities

- a. Reassemble and store equipment properly.
- b. Return cleaning tools and chemicals to designated storage areas.

6. Documentation

Complete cleaning logs, inspection records, and allergen test reports for each cleaning session. Retain documentation according to company policy and regulatory requirements.

Date	Area/Equipment	Cleaner	Supervisor	Allergen Test (if applicable)	Comments
YYYY-MM-DD				Pass/Fail	

7. Training

- Provide initial and annual allergen control training to all relevant staff.
- Train on new procedures or updated equipment as needed.
- Document training completion records.

8. Monitoring & Verification

- Supervisors conduct routine inspections of cleaning activities.
- Quality assurance staff review logs and allergen test results.
- Non-conformances are addressed promptly, and corrective action documented.

9. References

- Company Allergen Control Policy
- FDA Food Code / Local Regulatory Guidelines
- Manufacturer Instructions for Detergents and Sanitizers

10. Revision History

Version	Date	Description
1.0	YYYY-MM-DD	Initial release