

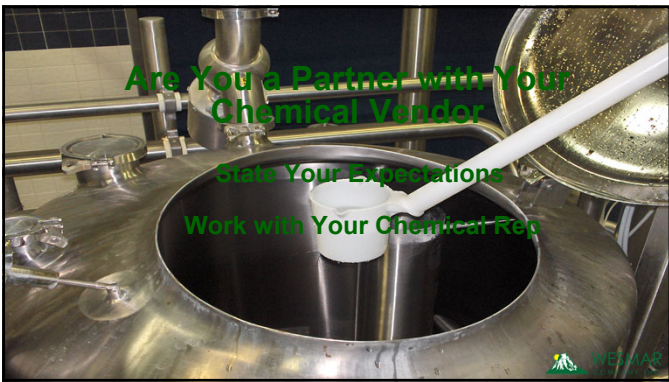


Managing Your Chemical Vendor

Best Practices for a Successful Sanitation Program



1



Are You a Partner with Your Chemical Vendor

State Your Expectations

Work with Your Chemical Rep



2



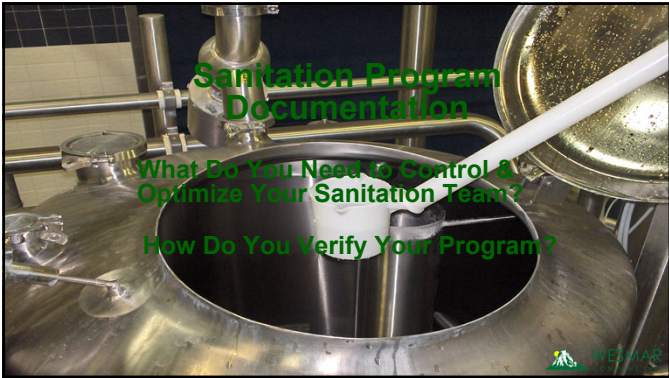
Goal

Quality / Safe Food Products

Food Safety / Sanitation Program



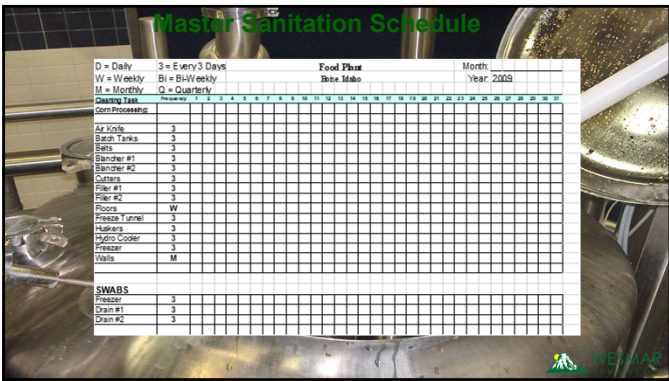
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Sanitation Procedure

SSOP #115 - Foam Cleaning

Effective Date: July 15, 2014
Issued Date: August 15, 1999
Revised Date: June 1, 2003

Approved By: _____
Approved By: _____


Chemicals Used:

Chlor Foam	4.0 oz / gal	≤ 120°F	5 - 10 minutes
Acid Foam	3.0 oz / gal	≤ 120°F	5 - 10 minutes


Safety Protection: Rainwear Overalls, Rubber Boots, Rubber Gloves and Safety Glasses / Face Shield

NOTE: **Safety - Never Mix Acid Foam with Chlor Foam or Chlorine.**
Mixing an Acid cleaner with a Chlorinated cleaner causes chlorine gas, which is extremely hazardous. Try to use a foamer unit dedicated to acid foaming.
Foaming the external equipment with acid should be used to provide a bright stainless-steel surface.

- Pre-rinse equipment to be foamed with warm water (90°F to 110°F).
- Apply **Chlor Foam** at a rate of 4.0 oz. / gal.
- When applying foam, always start from the bottom of a storage tank/wall/equipment/overhead and proceed to apply foam upwards. Using this method will greatly reduce any chemical streaking.
- Allow foam to remain in contact with the equipment for 5-10 minutes. **Do not allow foam to dry.** Hand / Brush scrub areas as necessary.
- Rinse thoroughly with cool water and allow to dry. Rinse from Top to Bottom.
- When Acid Foaming, apply **Acid Foam** at a rate of 3.0 oz. / gal. With a foamer unit, repeat steps 2, 3, and 4.



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Dairy Plant

Sanitation Standard Operating Procedure (SSOP)

Separator Room

Separator CIP

Purpose:
To clean Separator system and insure that it is in a sanitary condition prior to use.


Frequency:
Daily

Materials:


Application	Product	Concentration
Cautic Wash	CIP Cautic	1.0%
	Additive Plus	1-2 oz/10 gal
Acid Wash	CIP Acid	1.0%
Sanitize	PAAsanti	90 ppm
Manual Parts Exterior	Manual Cleaner	2 oz / 1 gal.

Blue Plastic Bucket for Manual Detergent
White Brushes for Manual Cleaning Separator Parts.
Yellow Brushes for Manual Cleaning Outside Non-Food Contact Surfaces
Clean White Knobby Mats

Safety Equipment:
Eye Protection
Rubber Gloves
Rubber Apron
Rubber Boots




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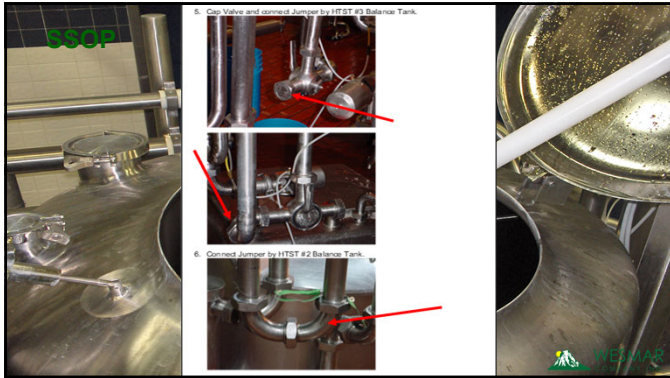
Procedure:

- Immediately after production, thoroughly rinse with water until discharge to drain is clear. Three manual shovels during rinse of Separator. **THIS IS THE MOST IMPORTANT STEP OF THE PROCESS: RINSE AND DISCHARGE IS CLEAR!** Prepare a solution in a clean Blue plastic pail using 8 oz. **Manual Cleaner** to 3 gallons of H₂O @ 120°F.
- Shut down water flow Separator will be in idle and do CIP hookups.
- Connect Water Flush Pump Jumper (to 5-S & 6-S)

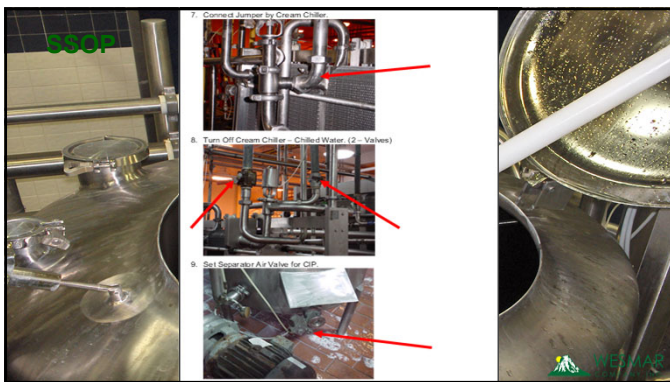
Cap Line to 10-S



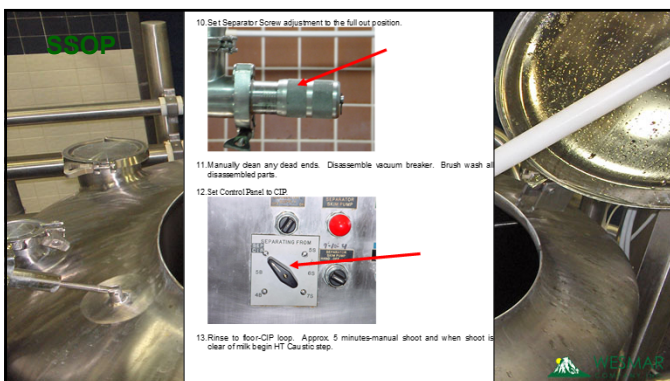
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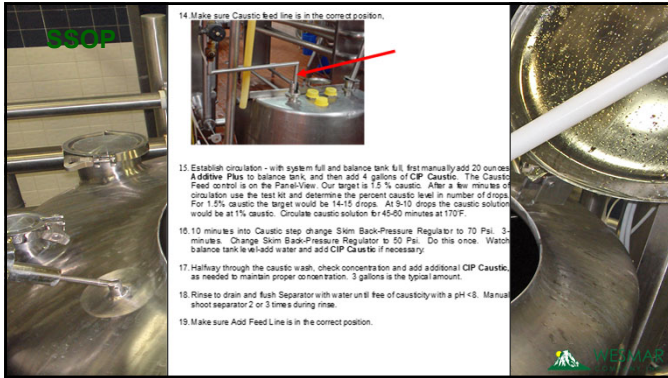
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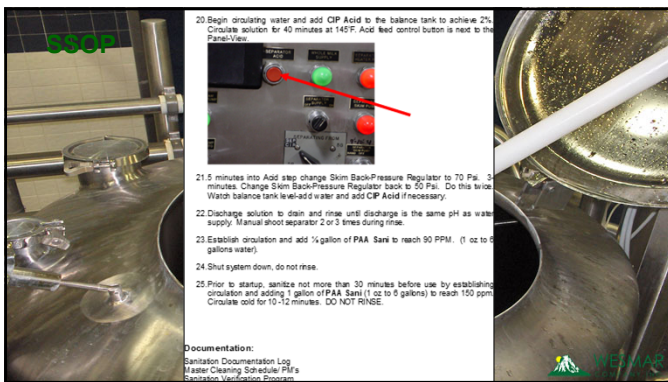
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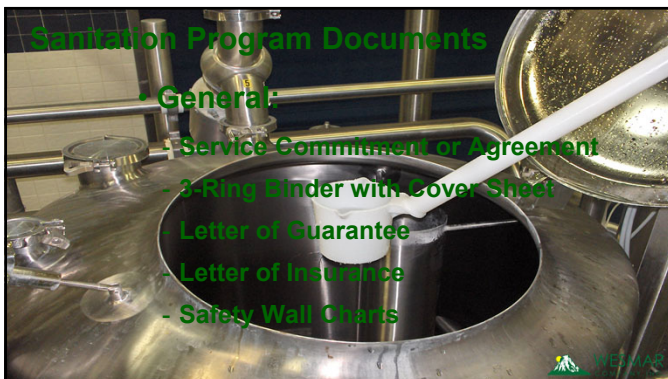
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Working Instruction

USA Brewery

Brew Town, USA

Working Instruction: 301

15-Min-16

Page: 1 of 1

Working Instruction

Finished Beer Tank

System Volume	Chemical	Amount	Temp (°F)	Frequency	After Each Use
Caustic	Caustic	100 gal	140°F	10 min	10 min
Caustic Char #1	1% - 2%	1.5 - 2.5 gal	140°F	10 min	10 min
Acid Char #1	0.5% - 1%	5 to 1 gal	140°F	10 min	10 min
PAA Sanitizer	90 ppm	17 uss	140°F	10 min	10 min
XXXX	x	x gal	x	x	x
XXXXX	x	x gal	x	x	x
XXXXXX	x	x gal	x	x	x
XXXXXXX	x	x gal	x	x	x

Always Wear Proper Safety Equipment When Working with Chemicals or Hot Water

1. Pre-Rinse:

15 min.

Ambient to 120° F

2. Alkaline Wash

20 - 30 min.

145° F to 165° F

1.3 - 2.5 gal

1% - 2% Caustic Cleaner #1

3. Rinse the System:

5 min.

Ambient to 120° F

4. Acid Wash

10 - 15 min.

140° F to 145° F

5 to 1 gal

0.5% - 1% Acid Cleaner #1

5. Rinse the System:

5 min.

Ambient to 120° F

6. Sanitize

2 min.

Ambient to 180° F

17 - 24 uss

90 - 200 ppm PAA Sanitizer

Written By:

Approved By:

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Working Instruction

Food Plant

Anywhere, USA

Working Instruction: 201

15-Min-16

Page: 1 of 1

Working Instruction

Steam Clean

System Volume	Chemical	Amount	Temp (°F)	Frequency	After Each Use
Caustic	Caustic	100 gal	140°F	10 min	10 min
Caustic Char #1	1% - 2%	1.5 - 2.5 gal	140°F	10 min	10 min
Acid Char #1	0.5% - 1%	5 to 1 gal	140°F	10 min	10 min
PAA Sanitizer	90 ppm	17 uss	140°F	10 min	10 min
XXXX	x	x gal	x	x	x
XXXXX	x	x gal	x	x	x
XXXXXX	x	x gal	x	x	x
XXXXXXX	x	x gal	x	x	x

Always Wear Proper Safety Equipment When Working with Chemicals or Hot Water

1. Manually Rinse:

15 min.

110° F to 120° F

2. Alkaline Wash

45 - 60 min.

170° F to 180° F

Caustic CIP

Reef Patties

20 Gal / Over 2% Caustic as NaOH

Caustic CIP

AB Other Patties

15 Gal / Over 2% Caustic as NaOH

Caustic CIP

1 Gal

Caustic CIP

1 Gal

3. Rinse the System:

15 min.

4. Acid Wash

25 min.

140° F

Acid Cleaner - 1 X Wash

5 Gal / Over 1 - 2 Oba / Gal

Acid Cleaner - 1 X Wash

5 Gal / Over

Acid Cleaner - 6 X Wash

2.5 Gal

5. Rinse the System:

15 min.

6. Sanitize

2 min.

Cold

Control System 150 - 400 ppm

Written By:

Approved By:

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Chemical Rep Service Reports

Food Plant

Anywhere, USA

Working Instruction: 201

15-Min-16

Page: 1 of 1

Working Instruction

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XXXXXX	x	x gal	x	x	x
XXXXXXX	x	x gal	x	x	x

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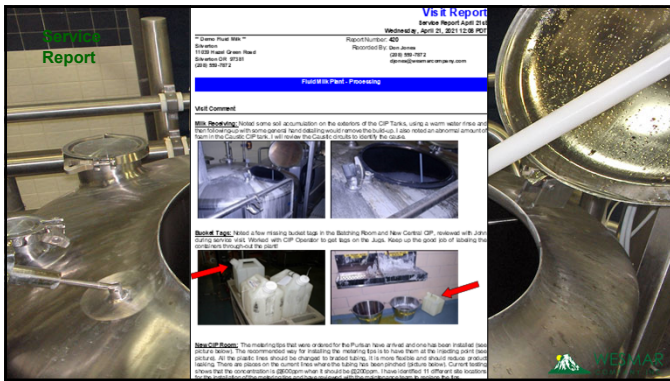
Cold

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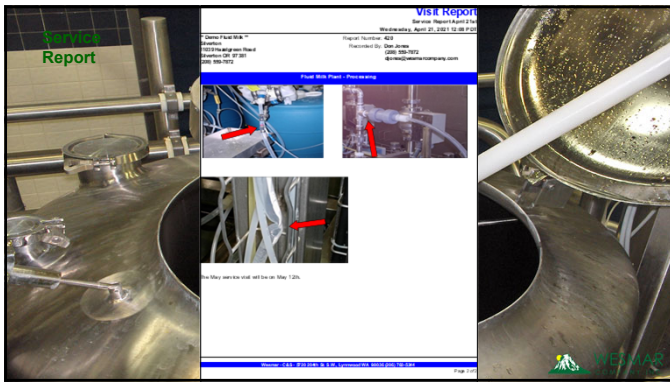
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Approved By:

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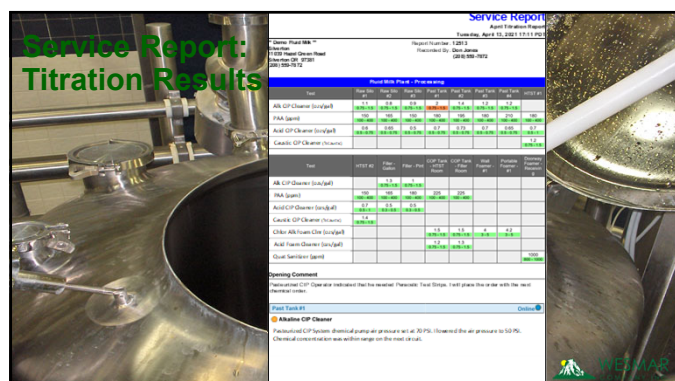
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Titration Log Sheet

Food Plant

CLEANING SOLUTION TITRATION

Month: _____ Year: _____

Date	A.M. - Chlor Alkaline Wash			P.M. - Chlor Alkaline Wash			Acid Rinse			Sanitizer	
	Time of Sample	CP Cleaner ppm 20 to 100	CHLOR ppm 50-100	Time of Sample	CP Cleaner ppm 20 to 75	CHLOR ppm 50-100	Time of Sample	Acid Cleaner ppm 0.05% pH 1.5-2.0	Time of Sample	PAA ppm 10-200 pH 7-8.0	
1											
2											
3											
4											
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Titration Log Sheet

Line 5 Oven (Discharge) – Caustic CIP

Target Concentration: 0.5% - 2 % Caustic as NaOH

Month: _____ Year: _____

Day	Test Kit	Factor	Conc.	Initial	Volume	Corrective Action
1	TK3000-Z	.1				
2	TK3000-Z	.1				
3	TK3000-Z	.1				
4	TK3000-Z	.1				
5	TK3000-Z	.1				
6	TK3000-Z	.1				
7	TK3000-Z	.1				
8	TK3000-Z	.1				
9	TK3000-Z	.1				
10	TK3000-Z	.1				
11	TK3000-Z	.1				
12	TK3000-Z	.1				
13	TK3000-Z	.1				
14	TK3000-Z	.1				
15	TK3000-Z	.1				
16	TK3000-Z	.1				
17	TK3000-Z	.1				
18	TK3000-Z	.1				
19	TK3000-Z	.1				
20	TK3000-Z	.1				
21	TK3000-Z	.1				
22	TK3000-Z	.1				
23	TK3000-Z	.1				
24	TK3000-Z	.1				
25	TK3000-Z	.1				
26	TK3000-Z	.1				
27	TK3000-Z	.1				
28	TK3000-Z	.1				
29	TK3000-Z	.1				
30	TK3000-Z	.1				
31	TK3000-Z	.1				

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Contact Information

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