



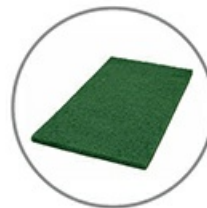
## Procedure Steps | SOP

### STEP 1 | **Dry Pickup**

*Dry pick up test description on February 28*



### Tools Needed



### PPE Needed



### Required **Cleaners & Sanitizers**

#### **Vigil-Quat** | AFCD 4312

*\*\* Vigil-Quat is a liquid sanitizer, disinfectant, fungicide, and virucide intended for use in food handling and processing areas and approved for use in federally inspected meat and poultry plants. Vigil-Quat is an effective sanitizer for use on hard, non-porous food contact surfaces.*



#### **Per-Ox** | AFCD 4325

*\*\* Per-Ox is an EPA-registered peroxyacetic acid sanitizer which is recommended as follows: For Institutional / Industrial sanitizing of previously cleaned non-porous food contact surfaces in: > Dairies, Wineries, Breweries and Beverage Plants > Meat and Poultry Processing/Packaging Plants > Milk and Dairy Products Processing/Packing Plants > Seafood and Produce Processing/Packing Plants > Food Processing/Packing Plants > Egg Processing/Packing Equipment Surfaces > Eating Establishments. For Institutional / Industrial sanitizing of previously cleaned hard, non-porous food contact surfaces such as: > Eating, Drinking, and Food Preparation Utensils > Countertops and Food Preparation Surfaces > Tableware > Plastic, Glass and Metal Bottles (rinse) For use as a sanitizer on food contact surfaces in contact with products labeled as organic. For use as a coarse spray for surfaces to be sanitized or disinfected. Per-Ox is for sanitizing hard, inanimate, non-food contact surfaces (general environmental surfaces). Per-Ox is for use in the disinfection of hard, non-porous surfaces in general commercial environments such as: > Food processing plants > Pharmaceutical and chemical facilities For use as an antimicrobial container rinse to control beverage spoilage microorganisms.*

