



Procedure Steps | SOP

STEP 1 | go clean

Go clean something!



Tools Needed



PPE Needed



Required **Cleaners & Sanitizers**

Chlorilizer Plus | AFCO 0251

*** Chlorilizer Plus (AFCO 0251) is a concentrated solution of sodium hypochlorite used to sanitize nonporous food contact surfaces in dairies, meat and poultry plants. Chlorilizer Plus can also be used in fruit and vegetable washing, food egg sanitization, and disinfection of drinking water.*

Vigil-Quat | AFCO 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 | AFCO 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.*

