

Procedure Steps | SOP

STEP |

Tools Needed

PPE Needed

Required Cleaners & Sanitizers

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.*



Scrubbie | AFco 5249

*** Scrubbie (AFco 5249) is a high foaming, highly alkaline cleaner/degreaser which is designed for removing fat, grease, and oily soils from food processing equipment in dairies, bakeries, and in meat and poultry processing plants. AFco 5249 is a versatile cleaner and is effective in a wide variety of applications. In addition to cleaning food processing equipment, it can be used for cleaning floors, walls, and for soak cleaning metal parts.*

