



## Procedure Steps | SOP

### STEP 1 | Dry Pickup

*Test description for this step. Long description ... A "dry pickup" cleaning procedure involves the collection of garments from a customer without the need for immediate wet cleaning, where items are inspected for stains and damage, categorized based on fabric type and cleaning requirements, tagged with a unique identifier, and then transported to a dry cleaning facility for later processing, ensuring proper handling and preventing potential color transfer or fabric damage during the pickup stage; the customer is typically notified when their items are ready for pickup after the cleaning process is complete.*



### STEP 2 | Pre-rinse

*Pre-rinse test description - long version. A "pre-rinse" in a cleaning procedure refers to the initial step where a surface is thoroughly rinsed with clean water to remove loose dirt, debris, and residual material before applying a cleaning solution, essentially "prepping" the surface for the main cleaning process by loosening and dislodging large particles, while also wetting the surface to ensure optimal contact with the cleaning agent; this step is crucial for achieving a thorough clean and preventing potential damage from scrubbing heavily soiled areas directly with harsh chemicals.*



## 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.*

