



Procedure Steps | SOP

STEP 1 | Dry Pickup

Dry pick up test description on February 28



Tools Needed











PPE Needed













Required Cleaners & Sanitizers

Vigil-Quat | AFCO 4312

** Vigil-Quat is a liquid sanitizer, disinfectant, fungicide, and virucide intended for use in food handling and processing area s and approved for use in federally inspected meat and poultry plants. Vigil-Quat is an effective sanitizer for use on hard, n on-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 san itizing of previously cleaned non-porous food contact surfaces in: > Dairies, Wineries, Breweries and Beverage Plants > Me at 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 Establish ments. 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 e nvironments such as: > Food processing plants > Pharmaceutical and chemical facilities For use as an antimicrobial contain er rinse to control beverage spoilage microorganisms.

