

Standard Operating Procedure

FARM NAME _____

Doc.No. **2.52**

Title: **Cleaning Food Contact Surfaces Exposed to Bodily Fluids**

Effective Date: _____

Reviewed by: _____ GAP Coordinator, Date: _____

1. If you obtain a wound, cut or have a nosebleed while working, stop working immediately and contact your supervisor to get first aid or medical attention.
2. Immediately stop all activities in the area where contamination has taken place.
3. Wear protective disposable gloves.
4. Discard all product that has come into contact with any blood.
5. Move any contaminated product containers or transport equipment to area to be washed and disinfected.
6. Ventilate room well prior to using chlorine product.
7. Soak up any fluid using disposable paper towels
 - a. Cover area with towels soaked in 10,000ppm (1%) of available chlorine (e.g. Milton)
 - b. Mark the container of mixture as a 1:9 Disinfectant Solution of Chlorine Bleach (This is 1 part chlorine to 9 parts water, put water in container first then add chlorine)
 - c. Leave for at least 2 minutes
 - d. Remove used cleaning materials to refuse container
8. Clean area with hot water and detergent.
9. Dry area using disposable paper towels
10. Dispose of protective clothing and wash hands.