

	<b>Standard Operating Procedure</b> <b>Cleaning Methods for Organic Processing Equipment</b>		<b>SOP Number</b> <b>B-106</b>	<b>Revision</b> <b>0</b>
			<b>Effective Date</b>	<b>Page</b> <b>Page 1 of 3</b>
<b>Written by/ Date</b> <i>[Signature]</i> 07/31/19		<b>Reviewed by/ Date</b> <i>[Signature]</i> 07/31/19		<b>Approved by/ Date</b> <i>[Signature]</i> 07/31/19
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## 1.0 Purpose

The National Organic Program's (NOP) Organic Standards require that an organic handling operation take measures to prevent the commingling of organic and nonorganic products and protect organic products from contact with prohibited substances.

Cleaning and sanitizing is an important part of an organic system plan. The purpose of this document is to provide an overview of the cleaning/sanitizing process in an organic handling operation and to define which cleaners and sanitizers may be used in this facility.

## 2.0 Scope

This procedure applies to processes, equipment, utensils, chemicals, and items that are expected to be exposed to organic materials and finished material to be labeled as organic. Areas that do not come in direct contact with the product are not subject to this cleaning procedure. Operators will follow proper cleaning as laid out in B-111 for non-contact areas such as floors, walls, ceilings, and doors.

## 3.0 Responsibility

- 3.1 Facility is responsible for providing or making available the cleaning chemicals and that they will be mixed at proper dilutions.
- 3.2 Operation is responsible for cleaning of utensils, equipment, or other contact surfaces to be used for organic manufacturing. They will also ensure that clean equipment is stored and labeled properly.
- 3.3 Quality Control will verify that cleaning has been completed.

## 4.0 Definitions

- 4.1 **70% IPA** – Isopropyl Alcohol at 70% dilution
- 4.2 **Potable Water** – water deemed safe for drinking and food preparation
- 4.3 **DI Water** – deionized water
- 4.4 **NOP** – National Organic Program

## 5.0 References

- 5.1 7 CFR 205, National Organic Program

- 5.2 B-105, Preparation of Cleaning and Sanitizing Chemicals for Production and Warehouse
- 5.3 B-111, Cleaning of Manufacturing/Production Areas and Equipment
- 5.4 B-111-F1, Manufacturing/Production Area and Equipment Cleaning Log
- 5.5 Approved Chemical List

**6.0 Procedure**

- 6.1 Documentation
  - 6.1.1 Cleaning will be documented in the Manufacturing/Production Area and Equipment Cleaning Log, B-111-F1. Make note that cleaning is being performed in preparation of organic material production.
- 6.2 Cleaning
  - 6.2.1 Cleaning of equipment, utensils, or any contact surface will be done with the degreaser/detergent that is on the Approved Chemical List designated as a food contact cleaner, see B-105. The use of chemical and/or mechanical agitation is performed to loosen dirt and residue from all surfaces.
- 6.3 Rinsing
  - 6.3.1 Rinsing will be done using potable water (DI water may be used if available and practical). Potable water will be used to remove degreaser/detergent and any loosened residue from contact surfaces that may be present after cleaning.
- 6.4 Sanitizing
  - 6.4.1 Equipment, utensils, and food contact surfaces that will come in contact with organic materials will be sanitized with Chlorine solution (active ingredient is sodium hypochlorite). Chlorine is listed on the National List of Approved and Prohibited Substances as an allowed sanitizing substance (7 CFR 205.605). The chlorine solution will be diluted to the manufacturer's suggested sanitizer strength of 1 Tablespoon per gallon of water (refer to B-105). The sanitizing solution will be sprayed on all surfaces and allowed to air dry. Unlike 70% IPA, chlorine will not leave a residue on the surface. It is important that all surfaces are allowed to air dry. Surfaces cannot be wiped dry with a rag or towel or blown dry using compressed air. The surface must be dry to ensure no chemical will come into direct or indirect contact with organic materials.
    - 6.4.1.1 Cleaned utensils that are to be used for the organic manufacturing process will need to be segregated and stored in a labeled container designated as "Organic Use Only" or words to that effect.
    - 6.4.1.2 Equipment that is cleaned and ready for use with organic material must be covered until such time as it is brought into production use (including calibration and setup). Note: sanitize touch points (minor clean) if the equipment sits idle for more than a day.

6.4.2 Equipment that was previously cleaned and sanitized using 70% IPA needs to be rinsed with potable water and sanitized with chlorine sanitizer before it can be used with organic material. Note this cleaning in the Manufacturing/Production Area and Equipment Cleaning Log, B-111

6.5 Verification of Cleaning

6.5.1 Quality control will perform a visual inspection to ensure there are no visible signs of chemicals or residue on any contact surface. Verification of cleaning will be noted in the batch record and the cleaning log for the Manufacturing/Production Area and Equipment Cleaning Log, B-111-F1.

**7.0 Revision History**

Revision	Date	Description of Changes	CCR #	By
0	07/31/19	New	N/A	K. Tyrrell