HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

**WIPING CLOTHS & SPONGES**

- Cloths or sponges used for wiping food spills on tableware, such as plates or bowls served to the consumer, shall be clean, dry and used for no other purpose. Once soiled, the cloth should be put with the soiled linens, and a new cloth used to prevent contamination.
- Moist cloths or sponges used for wiping food spills on kitchenware and food-contact surfaces of equipment shall be cleaned and rinsed frequently in an approved sanitizing solution and shall be used for no other purpose.
- Moist cloths or sponges used for cleaning non-food contact surfaces of equipment such as counters, dining table tops and shelves shall be cleaned and rinsed frequently in an approved sanitizing solution and shall be used for no other purpose.
- Store all wiping cloths or sponges in sanitizing solution between uses to prevent rapid bacterial growth and contamination of surfaces.
- If wiping cloth or sponge is dirty, store it appropriately with soiled linens.
- Label sanitizer containers properly to prevent misuse.
- If a spray bottle is used for sanitizing surfaces, then paper towels must be used and discarded after each use.