

Document Code:	DPOTMH-F-79-P01-S12
Effective Date:	07-31-2022
Document Type:	Standard Operating Procedure
Page Number:	1 of 2
Department/Section:	Dietary Department
Document Title:	CLEANING OF FOOD CARTS

PURPOSE:

- 1. To have food carts cleaned and free from microorganisms.
- 2. To eliminate the presence of insects, pests, dust, and food morsels.

SCOPE:

Applies to all Dietary Department Staff of Dr. Pablo O. Torre Memorial Hospital (DPOTMH)

GENERAL GUIDELINES:

- 1. Hot/Boiling Water shall be used in washing food carts.
- 2. Soap and water or water containing suitable washing powder shall be used.
- Food carts shall be air dried after spraying with sanitizer and must be stored in a clean area away from dust and insects.

PERSON RESPONSIBLE:

Food Service Worker

PROCEDURE:

- The food service worker prepares and gets the boiling water and pours it into the food cart.
- 2. The food service worker cleans the cart with soap and water.
- 3. The cart is then sprayed with sanitizer.
- The food service worker endorses the washed cart to the next staff-on-duty.



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KEY TASKS	PERSON RESPONSIBLE
1. Prepares and gets the boiling water and pours it into the food carts.	
2. Cleans the cart with soap and water.	Food Service Worker
3. Sprays the cart with sanitizer.	rood service worker
4. Endorses the washed cart to the next staff-on-duty.	



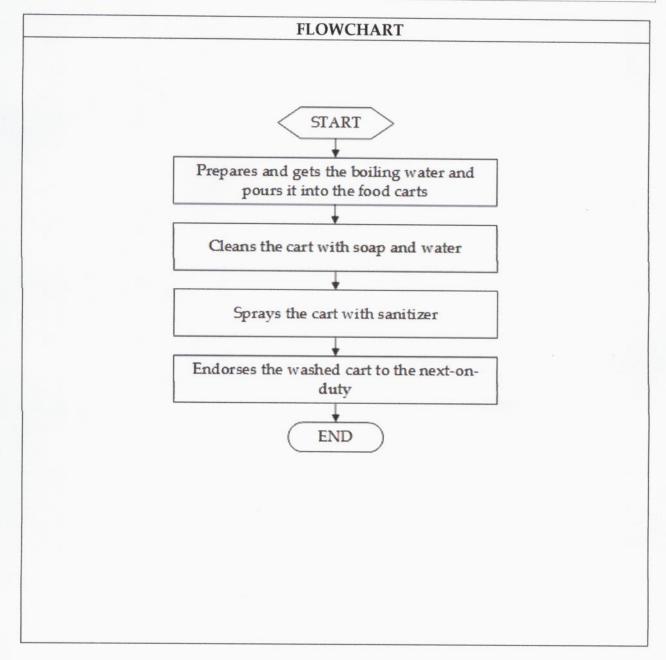
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