

Sanitation Procedures for Food Processors



Flat-Flex® belts constructed of Type 302 stainless steel have been approved by the USDA/FDA for direct contact with food. In addition, the USDA has published regulations for the proper cleaning and sanitizing of wire belts to eliminate the dangers of contamination from bacterial and other potentially harmful substances.

Several types of cleaning/sanitizing agents have been approved for the USDA/FDA for use in food processing applications including: caustic, chlorine-based, acid products, alkaline foam cleaners, etc. The chart below discusses some of these products.

Several methods are typically used to apply these cleaning & sanitizing agents: brushes, scraper bars, high pressure air/water hoses. Whatever method is used to apply cleaners, ALWAYS be sure to rinse off cleaning fluids thoroughly. Chlorinated cleaners will damage stainless steel. The open mesh design of Flat-Flex belts aids in this task by providing maximum flow-through.

Important Note: Always handle the belt gently when cleaning it, trying to avoid bending or pulling on the individual wire strands. Avoid forcing cleaning rods and bushes under the belt surface. If you do happen to bend or distort a strand or two while cleaning, straighten it immediately with needle-nose pliers.

SAFETY REMINDER:
Whatever cleaning products are being used at your facility, always be sure to read the directions carefully and use only as directed. Wear appropriate safety gear as recommended by the manufacturer when using any corrosive liquids that could splash on skin or in eyes and cause injury.

PRODUCT	DESCRIPTION	APPLICATION
General Cleaners	Excellent for removal of blood, greases, oils, fats and other solid, soft metal safe	Manual brush cleaning
Soft Metal Safe Alkaline Foam Cleaners	Formulated to remove blood, greases, oils, fats, and proteinaceous soils that adhere to equipment.	Foam, spray, soak, or high-pressure cleaning
Alkaline Foam Cleaners	High performance, chlorinated cleaners, that is used in diluted form (not soft metal safe.)	Foamer
Heavy Duty Caustic Cleaners	Formulated to remove tough soils like proteins, fat, grease, oils, blood that is cooked on or hardened on processing equipment surfaces (not soft metal safe.)	Circulation soak tank

