



Worthwhile Operational Guidelines & Suggestions

BROILER PROCESSING TIMELY INFORMATION – OCTOBER 2008

SANITATION BASICS

Cleaning and disinfection is one of the cornerstones of Good Management Practice and an important pre-requisite for the production of wholesome and safe poultry products. Often these two important but distinct processes are clearly articulated in written sanitation standard operating procedures (SSOPs) unique to each facility. SSOPs define measurable sanitation objectives. The goal of sanitation is simple: to reduce the numbers of microorganisms, including pathogens and those that cause product spoilage. Proper cleaning and sanitation involves several sequential and inter-dependent steps:

Step	Goal	Tools	Application
Prepare	Disassemble equipment, remove trash and supplies	“Lockout-tag out”	Manufacturer guidelines
Pre-clean	Removal of gross (visible) soil (target: >95%)	Scrapers, broom, shovels, brushes, squeegees	
Rinse	Removal of small soil	Potable water	Medium pressure-200 psi
Clean	Visually clean surfaces	Detergent and contact time (<10 min)	As foam or gel
Rinse	Removal of soil and detergent	Hot potable water (120-140 F)	Medium/high pressure
Disinfect	Destruction of most microorganisms	Chemical disinfectant	Low pressure
Rinse	Removal of dead microorganisms and disinfectant residues	Potable water	Medium pressure
Inspect	Free of soils, haze, water beads	Flashlight	
Assemble and dry	Prevent the growth of viable microorganisms	“Lockout-tagout” Air, squeegees	

REMEMBER: Cleaning may be performed without disinfection, but disinfection should never be applied without prior cleaning!



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