



Submitted By:

Iqra 15069

Submitted To:

Sunil Chander

Subject :

Principle of Management

SOPS FOR MCDONALD

- 1) Wash hands and forearms for 20 seconds with soapy water.
- 2) Dry hands with paper towel and throw the paper in waste bin.
- 3) Make social distance between workers.
- 4) Wear surgical mask and gloves for prevention of viruses.
- 5) Use sanitizer on your gloves.
- 6) Turn off faucet and open door using a paper towel to avoid getting bacteria on clean hands.
- 7) Remove all large food particles and packaging from the food-contact surface before cleaning.
- 8) Scrape small food particles and residue off the food contact surface.
- 9) Spray the food-contact surface with hot water.
- 10) Prepare the necessary chemical solution.
- 11) Apply the chemical solution and scrub the food-contact surface thoroughly.
- 12) Let the solution sit undisturbed for at least 10 minutes.
- 13) Rinse the chemical solution off the food-contact surface with hot water.
- 14) Check the food-contact surface to make sure no food particles or residues are visible. If particles or residues remain, repeat.
- 15) Apply the sanitizing solution to the food-contact surface.
- 16) Place frozen meat in a cooler or tempering room at 50 degrees Fahrenheit or lower. Allow the meat to thaw to the desired temperature. If the meat comes to a temperature above 41 degrees Fahrenheit, it must be cooled again to a temperature below 41 degrees Fahrenheit within eight hours of thawing to prevent contamination.
- 17) Frozen meat may be thawed in a cooler or tempering room at between 50 degrees Fahrenheit and 72 degrees Fahrenheit as long as the following precautions are followed: 1) Ground beef pieces of at least one pound are thawed for not more

than nine hours, 2) whole chickens of at least 3.7 pounds are thawed for not more than nine hours, and 3) thawed meat is cooled to below 41 degrees Fahrenheit within two hours of thawing.

18) Tempering and thawing conditions over 72 degrees Fahrenheit must be monitored closely to prevent the growth of pathogenic bacteria.

19) Tempering and thawing meat must be monitored on a routine basis to prevent product drip that would contaminate other products.

20) The surface temperature of the meat must be measured on a routine basis to ensure that it meets the temperature requirements above

21) The outer layer of trim or meat being thawed must be removed and refrigerated to prevent pathogen growth on the outer layer of the product. This process will be repeated as often as necessary to ensure uncontaminated products.

22) If frozen meat is purchased from a third party, its lot code must be recorded in a product log before thawing occurs. This step ensures that the product can be tracked if the meat is recalled.

23) The burgers should be packed in boxes after the boxes are sanitized.

24) The home delivery guy must have sanitizer and disinfectant in spray bottle.

25) Before giving the food items to the person, spray the whole bag again with disinfectant spray in front of customer.