

Protocol - Sanitizer Efficacy Validation

Food Safety & Quality Template · Provided by GIFSQ

The label says it kills 99.9% - under lab conditions, on a clean surface. This validation checks it works in your plant: your water, your soil load, your contact time, your surfaces.

Fill this in as you go, not from memory at the end of the shift - records reconstructed later are where the errors creep in. Replace [bracketed] guidance with your site's detail.

1. Document control

Field	Details
Document title	Protocol - Sanitizer Efficacy Validation
Document no.	[QA-FORM-044]
Version	[1.0]
Effective date	[YYYY-MM-DD]
Prepared by	[Name / Title / Date]
Approved by	[Name / Title / Date]
Review date	[YYYY-MM-DD]

1. Validation design

- Sanitizer: [] | In-use concentration: []
- Supplier technical data ref: []
- Test lab: []
- Target organisms: []
- Test conditions: [surface type, soil load, water hardness, temperature]
- Contact time tested: []
- Acceptance criteria: [e.g., >=5-log reduction]
- Test method/reference: []

2. Results

Test condition	Log reduction achieved	Pass / Fail
[Clean surface]	[]	[]
[With soil load]	[]	[]
[Hard water / low temp]	[]	[]

3. Conclusion

If efficacy collapses with a realistic soil load, the answer is better cleaning before sanitizing - not more chemical. Sanitizers don't work through dirt, whatever the marketing says.

- Validated use conditions (concentration, contact time): []
- SOP reference updated: []
- Training on use conditions: [Y/N]
- Water hardness/temperature limits: []
- Overall result: [Pass / Fail]
- SOP updated? [Y/N - ref]
- Revalidation triggers: [product change, new soil, new surface]
- Validated by: [Name / signature / date] | QA approval: [Name / date]

Approval and control

Role	Name	Signature	Date
Prepared by	[Name]	[Signature]	[Date]
Reviewed by (QA)	[Name]	[Signature]	[Date]
Approved by	[Name]	[Signature]	[Date]

Keep completed forms for Retain for life of the product use plus [3 years]. at [defined location] - and make sure someone besides you knows where that is.

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