Seven Steps of Effective Dry Sanitation (one step at a time)

**Good**
Enables Effective Sanitation

**Bad**
Direct Link to Poor Sanitation

**Ugly**
Are an easy source to contamination

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**GOOD**

1. Keep Powder in the Pipe
2. Maintain Hygiene Zones
3. Dedicated HEPA Filtered Vacuums
4. Tools color coded by hygienic zones
5. Continuous employee training
6. Continuous cleaning
7. Continuous inspection
8. Dry wipes
9. Single use cleaning aids
10. Flashlights issued
11. ATP verification
12. Dedicated trainers & training tools
13. Dedicated tool storage

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**BAD**

1. Water in dry areas
2. High pressure air
3. Reusable cleaning tools
4. Central Vacuum systems
5. Switches

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**UGLY**

1. System Breaches
2. Standing water
3. Dusting/Aerosols
4. Product build up
5. Loss of hygienic separation and controls
6. Incomplete dry out

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