

2026 SANITATION PLAN

A copy of this plan is to be kept onsite and available to staff.

Last updated: Sept 14, 2025

Part 1: List of all Cleaning and Sanitizing Agents

Cleaning or Sanitizing Agent and Concentration Instructions for mixing and dispensing units

1. SMARTPOWER SINK & SURFACE CLEANER SANITIZER

A food safe cleaner and sanitizer used for regular cleaning and sanitizing in food production areas

- For Spray Bottle/ surface cleaning and sanitizing Applications: Use 6 oz. per liter. Automatic dispensers are installed in all kitchen areas.

2. SUPER TRUMP

A solid ware washing machine chemical used in the dishwashing machines

- Concentrations are automatically dispensed through the machine, calibrations and function are monitored on a regular basis.

3. ECOTEMP ULTRA DRY

A concentrated rinse agent used in the dishwashing machines

- Concentrations are automatically dispensed through the machine, calibrations and function are monitored on a regular basis.

4. Chlorine Bleach Used for Stain removal on cutting Boards only and can be used at a concentration of 1cup per gallon. After stain has been removed the cutting board must be cleaned by running through 2 cycles in high temp dishwasher to remove excess harmful concentrations of Chlorine.

* Test paper must be used to check the proper concentration.

* Bleach solutions must maintain a concentration of 200 ppm by remaking the bottle or container on a routine basis as chlorine strength can weaken quickly.

* For bleach solutions of 200 ppm use 5 ml (1tsp) of 5.25% bleach per litre of water

* Do not mix sanitizer solutions with soap as this reduces the effectiveness of the sanitizer and leaves soap residual on the surface

Part 2: Cleaning and Sanitizing Requirements Item/Area to be Cleaned/Sanitized Procedure and Concentration Used Frequency

Hand washing stations

- ☐ Sink, towel & soap dispenser in working order. Cleaned/sprayed and wiped down with E11 (spray bottle) first and damp clean cloth to follow. -daily
 - Sanitized/sprayed and wiped down with E62(spray bottle) first and damp clean cloth to follow. -daily

Kitchen

- ☐ Food Preparations surfaces. Cleaned/sprayed and wiped down with SMARTPOWER (spray bottle) first and damp clean cloth then Sanitized/sprayed and wiped down with E62(spray bottle) first and damp clean cloth to follow. -after each use.
- ☐ Floors swept & mopped using MAXX DUAL ACTION FLOOR CLEANER – twice daily-ongoing
- ☐ Vertical surfaces (table legs, cooler doors, behind equipment) Cleaned/sprayed and wiped down with SMARTPOWER (spray bottle) first and damp clean cloth as needed- weekly
- ☐ Sinks- cleaned & scrubbed Cleaned/sprayed and wiped down with SMARTPOWER (spray bottle) first and damp clean cloth daily.
- ☐ Shelving- kept organized- Cleaned/sprayed and wiped down with SMARTPOWER (spray bottle) first and damp clean cloth - weekly
- ☐ Cutting boards-washed in high temp dishwasher daily and stored to air dry; stain removal and sanitized with bleach and washed in high temp dishwasher 2 times to remove harmful excess chlorine (bleach) weekly & damaged boards discarded
- ☐ Garbage bins Cleaned/sprayed and wiped down with SMARTPOWER (spray bottle) first and damp clean cloth - weekly

Dishwashing Areas

- ☐ All horizontal surfaces Cleaned/sprayed and wiped down with SMARTPOWER (spray bottle) first and damp clean daily (stainless shelves, benches, etc.)
- ☐ All vertical surfaces Cleaned/sprayed and wiped down with SMARTPOWER (spray bottle) first and damp clean cloth -daily (legs, front & sides of machine, walls)
- ☐ Sinks, garburators, hoses, in working order (maintained), Cleaned/sprayed, and wiped down with SMARTPOWER (spray bottle) first and damp clean cloth. -daily
- ☐ Mats lifted, run through the machine & left to air-dry - daily
- ☐ Dishwasher unit taken apart, parts cleaned, tank emptied, rinsed, delimed (spray bottle) & re-assembled daily

Coolers/Freezers

- ☐ Coolers- walk-ins; Floors swept then mopped using MAXX DUAL ACTION FLOOR CLEANER -daily
- ☐ Freezers- " Floor swept daily as needed
- ☐ Coolers- walk-ins; shelves & walls Cleaned/sprayed and wiped down with SMARTPOWER (spray bottle) first and damp clean cloth as needed- weekly

Dry Storeroom

- ☐ No foodstuffs on floor
- ☐ Floors swept daily, mopped using MAZZ DUAL ACTION FLOOR CLEANER as needed- weekly
- ☐ Vertical surfaces (walls, shelving, doors) cleaned as needed using SMARTPOWER

- ☐ Horizontal surfaces (shelving, desk, lights) cleaned as needed using SMARTPOWER.

Loading Dock

- ☐ Area free of garbage & debris (safety)- daily (ongoing)
- ☐ Food safe principles with regards to storage & handling- ongoing
- ☐ Outside loading area clear & accessible
- ☐ Appropriate lighting to ensure cleanliness

Part 3: Warewashing/Dishwashing Dishwasher Type Method (Water Temp/Chemical Used) Monitoring

High Temperature Warewashing

The temperature of the wash water in spray type dishwashers that use hot water to sanitize should be at least 66°C to 74°C (150°F to 165°F) depending on machine type (Appendix 1). Proper sanitization in a commercial dishwasher depends on heat accumulation from washing, power rinsing (on some types of machines), and final rinsing. Therefore, each of these cycles must be operating at the proper temperature. To ensure this, the following is suggested: • Use a maximum registering thermometer to give accurate reading of final rinse temperatures. Attach the thermometer with a rubber band or a clip in a vertical position. The final rinse temperature must be at minimum 71°C (160°F) (Appendix 2). or • Use heat sensitive thermal label (which changes at 71°C (160°F)) and attach it to a dry china plate, or cup. The label will turn black when this temperature is achieved. The use of thermal labels should be done as a secondary step if additional testing is required. Note: As water falls through space after leaving the rinse spray arms, the drop in temperature is rapid. The temperature developed at the dish surface can be significantly lower than the temperature in the manifold. Therefore, a reading on the maximum-registering thermometer of at least 71°C (160°F) or a color change of the thermal label at 71°C (160°F) should be acceptable.

Guideline for Mechanical Warewashing in Food Service Establishments - 2 - Unless the machine is used just prior to testing, run the machine through at least two complete wash and final rinse cycles before taking readings.

Monitoring for High Temperature Warewashing: Daily, the operator should check and record the temperature of the final rinse sanitizing water.

Part 4: List of Pest Control Measures/Pesticides in Use Name Pest Control Measure/ Pesticide Intended Use Storage Requirements **Need list of pesticides used. See insect and rodent control document for procedures.**

Part 5: Cleaning Schedule (also refer to kitchen cleaning standards document)

<u>AREA</u>	<u>CLEANING FREQUENCY</u>
Kitchen Walls / Ceiling	Weekly
Storage Areas	Weekly
Staff Washrooms	Daily

Work Surfaces	After each use
Floor	Twice Daily
Equipment/ Smallwares	After each use
Walk-in Cooler/Freezer	As needed Daily
Inside Fridges/Freezers	As needed Daily
Grill/Fume Hood Under/Behind Equipment	Weekly
Ovens	Bi Weekly
Dishwasher	Daily
Cutting Boards	after each use and soaked weekly
Meat Slicers	After each use
Microwaves	After each use or Daily
Garbage Cans	Weekly
Laundry	Collected and washed Daily
Mixers	After each use or Daily