

# **S22 SANITATION PLAN**

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

Last updated: Nov 28, 2021

Part 1: List of all Cleaning and Sanitizing Agents: Please refer to ecolab information sheet

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 E11 (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 E61at 4oz per gallon concentration – twice daily-ongoing
- ☐ Vertical surfaces (table legs, cooler doors, behind equipment) Cleaned/sprayed and wiped down with E11 (spray bottle) first and damp clean cloth then Sanitized/sprayed and wiped down with E62(spray bottle) first and damp clean cloth to follow. - as needed- weekly
- ☐ Sinks- cleaned & scrubbed Cleaned/sprayed and wiped down with E11 (spray bottle) first and damp clean cloth then Sanitized/sprayed and wiped down with E62(spray bottle) first and damp clean cloth to follow. - daily
- ☐ Shelving- kept organized- Cleaned/sprayed and wiped down with E11 (spray bottle) first and damp clean cloth then Sanitized/sprayed and wiped down with E62(spray bottle) first and damp clean cloth to follow. - 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 E11 (spray bottle) first and damp clean cloth then Sanitized/sprayed and wiped down with E62(spray bottle) first and damp clean cloth to follow. - weekly

## **Dishwashing Areas**

- ☐ All horizontal surfaces Cleaned/sprayed and wiped down with E11 (spray bottle) first and damp clean cloth then Sanitized/sprayed and wiped down with E62(spray bottle) first and damp clean cloth to follow. daily (stainless shelves, benches, etc.)
- ☐ All vertical surfaces Cleaned/sprayed and wiped down with E11 (spray bottle) first and damp clean cloth then Sanitized/sprayed and wiped down with E62(spray bottle) first and damp clean cloth to follow. -daily (legs, front & sides of machine, walls)
- ☐ Sinks, garburators, hoses, in working order (maintained), Cleaned/sprayed, and wiped down with E11 (spray bottle) first and damp clean cloth then Sanitized/sprayed and wiped down with E62(spray bottle) first and damp clean cloth to follow. -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 E61 at 4oz per gallon concentration -daily
- ☐ Freezers- " Floor swept daily as needed
- ☐ Coolers- walk-ins; shelves & walls Cleaned/sprayed and wiped down with E11 (spray bottle) first and damp clean cloth then Sanitized/sprayed and wiped down with E62(spray bottle) first and damp clean cloth to follow. as needed- weekly

**Dry Storeroom**

- ☐ No foodstuffs on floor
- ☐ Floors swept daily, mopped using E61 at 4oz per gallon concentration as needed- weekly
- ☐ Vertical surfaces (walls, shelving, doors) cleaned as needed using E11 and E62
- ☐ Horizontal surfaces (shelving, desk, lights) cleaned as needed using E11 and E62

**Loading Dock**

- ☐ Area free of garbage & debris (safety)- daily (ongoing)
- ☐ Foodsafe 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)

<b><u>AREA</u></b>	<b><u>CLEANING FREQUENCY</u></b>
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