

## **Cleaning & Sanitizing Program**

### **• Bakery**

#### **DAILY**

1. Clean all trays, pans and tools using three compartment sink system.
  - A. Scrub thoroughly in first compartment using a Food Approved Disinfectant Degreaser.
  - B. Clear water rinse in second compartment using clean warm water.
  - C. Sanitize rinse in third compartment in a solution of Food Approved Service. Immerse for 10 minutes, drain and allow to air dry.
2. Clean and degrease all tables and counter tops with a Food Approved Disinfectant Degreaser. Apply agitation as required. Allow 10 minutes contact time. Flush with potable water rinse
3. Clean and degrease exterior of ovens, proof box, freezers and sink, inside and out, with a Food Approved Disinfectant Degreaser
4. Pick up litter from floor and sweep thoroughly. Wet mop floor with a Food Approved Disinfectant Degreaser
5. Mist a Food Approved Sanitizer on all surfaces that have direct food contact.

#### **WEEKLY**

1. Clean and degrease display shelves with a Food Approved Disinfectant Degreaser. Agitate as required. Allow 10 minutes contact time. Flush and potable water rinse.
2. Clean and degrease exterior of ovens, filter screens and hoods with a Food Approved Disinfectant Degreaser. Agitate as required. Allow 10 minutes contact time. Flush and potable water
3. Clean and degrease interior of proof box with a Food Approved Disinfectant Degreaser. Agitate as required. Allow 10 minutes contact time. Flush and potable water
4. Spot clean walls as required using a trigger sprayer and a Food Approved Disinfectant Degreaser.