

# **Cleaning & Sanitizing Program**

## **• Deli**

### **DAILY**

#### **Exterior:**

##### **Deli Case, Barbecue & Holding Case**

Clean and degrease with a Food Approved Disinfectant Degreaser. Apply degreaser disinfectant with trigger sprayer. Apply agitation as required. Allow 10 minutes contact time. Flush and potable water rinse.

##### **Slicers, Scales, Converters, Knives, Pans**

1. Ensure power has been turned off all electrical equipment.
2. Disassemble all removable parts and clean using three compartment sink cleaning system.
  - A. Rough clean with suitable tool, then 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 using a Food Approved Sanitizer. Immerse for 10 minutes, drain and allow to air dry.
3. Rough clean equipment inside and out and then clean with a Food Approved Disinfectant Degreaser. Apply agitation as required. Allow 10 minutes contact time.
4. Flush and potable water rinse.
5. Mist a Food Approved Sanitizer on all surfaces that have direct food contact.

#### **Floors**

1. Pick up litter from floor and sweep thoroughly.
2. Wet mop floor with a Food Approved Disinfectant Degreaser.
3. If floors are heavily soiled apply a Food Approved Disinfectant Degreaser to floor and agitate as required. Allow 10 minutes contact time.
4. Flush and potable water rinse.

### **WEEKLY**

#### **Interior: Deli Case and Barbecue**

1. Clean interiors with a Food Approved Disinfectant Degreaser. Agitate as required. Allow 10 minutes contact time. Flush and potable water rinse.
2. Mist a Food Approved Sanitizer on all surfaces that have direct food contact.