

Cleaning & Sanitizing Program

• Produce

DAILY

1. Clean and disinfect tables, scales, wrapping machines, and sinks with a Food Approved Disinfectant Degreaser. Apply degreaser disinfectant with foam gun or pressure washer and apply agitation as required. Allow 10 minutes contact time. Flush and potable water rinse.
2. Pick up filter and then sweep floor thoroughly.
3. Clean and disinfect floors with a Food Approved Disinfectant Degreaser. Apply agitation as required. Allow 10 minutes contact time. Flush and potable water rinse.

WEEKLY

1. Clean and disinfect cars, conveyors, interior and exterior of display cases, and exterior of ice machine with Food Approved Disinfectant Degreaser. Apply degreaser disinfectant with foam gun or pressure washer and apply agitation as required. Allow 10 minutes contact time. Flush and potable water rinse.
2. Pick up litter from floor and sweep thoroughly. Apply Food Approved Disinfectant Degreaser. Agitate as required. Allow 10 minutes contact time. Flush and potable water rinse.
3. Spot clean walls as required and cooler units with a Food Approved Disinfectant Cleaner.
4. Mist a Food Approved Sanitizer on all surfaces that have direct food contact.

MONTHLY

- Clean interior of ice machine with a Food Approved Disinfectant Degreaser. Apply degreaser disinfectant with foam gun or pressure washer and apply agitation as required. Allow 10 minutes contact time. Flush and potable water rinse.