

## Cleaning and Sanitation Plan

In BC, every operator of a food service establishment must have written sanitation procedures to ensure the safe and sanitary operation of their food facility. The written procedures must include the cleaning and sanitizing requirements for the establishment and all equipment and utensils used in the facility. The following items should be included in your sanitation plan:

- Procedures for the cleaning and sanitizing of reusable dishes and utensils,
- Procedures for the cleaning and sanitizing of Clean In Place (CIP) equipment (meat slicer, milkshake machines, meat grinder, band saw, etc.)
- Procedures for the cleaning and sanitizing of food contact surfaces (i.e. chopping blocks, countertops, cutting boards, etc.)
- Procedures for the cleaning and general maintenance of other equipment (stoves, grills, microwave ovens, sinks, refrigeration equipment, freezers, grease trap, etc.)
- Procedures for the cleaning of non-food contact surfaces such as floors, walls, ceilings, exhaust canopy filters, tables, chairs, etc.

For all of the procedures listed above, include the chemicals and/or cleaning products used (including concentrations) and the frequency of cleaning and sanitizing.

The cleaning and sanitation plan should also include the procedure for garbage disposal (including frequency) and whether or not any pesticides are being used in the establishment. If pesticides are being used in the establishment you must provide a list of the names of all pesticides, what they are being used for and how they are being stored.

Feel free to contact your local Environmental Health Officer if you have any questions or would like to discuss your Cleaning and Sanitation Plan.

**North West:** 250-631-4222

**North Interior:** 250-565-2150

**North East:** 250-263-6000

