Cleaning
Module 4

What does sanitation mean to you?

Sanitation:

keeping yourself and your **workspace clean** in order to keep food safe

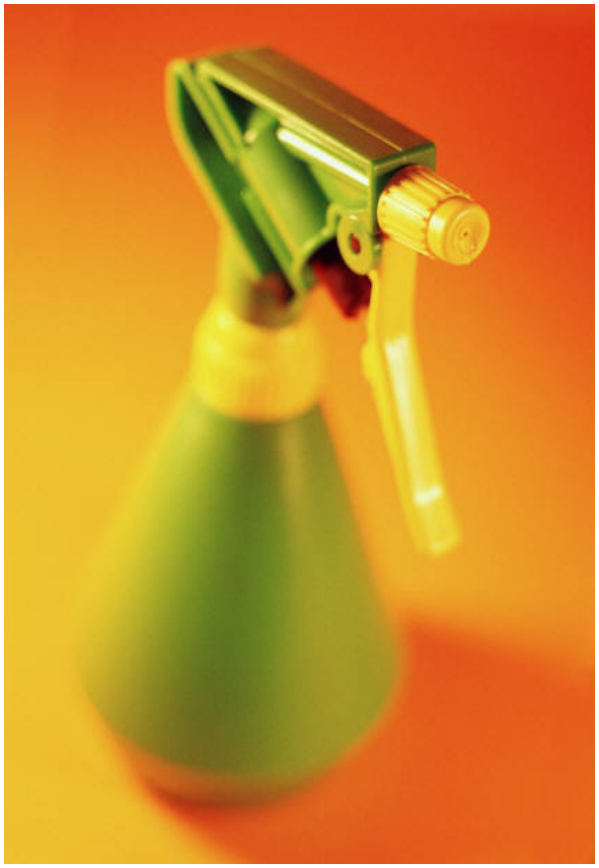
Why are clean buildings, equipment and people important?

Clean buildings, equipment and people are important:

- to prevent food borne illness
- to reduce food spoilage and increase storage time
- to meet customer expectations
- to follow the rules

Clean:

remove visible soil



Sanitize:

reduce invisible microbes

How do we keep food safe?

Clean and sanitize

What makes a facility clean?

- the design of the facility
- how equipment is made and put in
- a good cleaning and sanitation program
- proper employee training

A good facility design **stops cross contamination:**

- from outside
- between areas
- in storage, production and packaging

Equipment and utensils

- made of material that can be cleaned and sanitized
- colour-coded or labeled for identification and sorting

Equipment and utensils

- equipment available for regular inspection
- stored properly to ensure sanitary conditions

Good sanitation

Good cleaning methods use:

- hot water
- scrubbing action
- pressure washing
- vacuum cleaning
- chemicals

There are 4 steps to good sanitation:

1. pre-clean
2. wash
3. rinse
4. sanitize

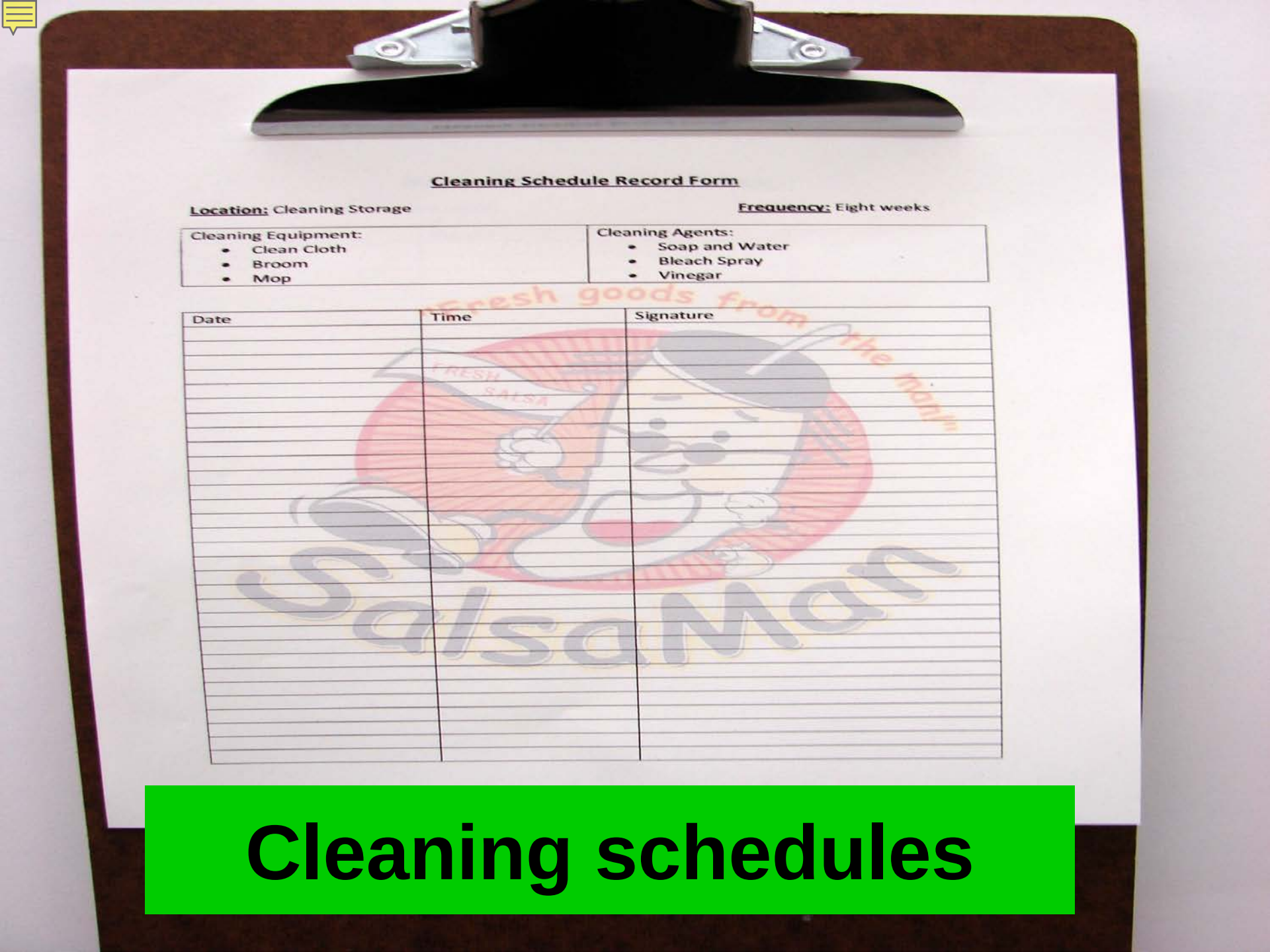
CLICK HERE to see how food processor SalsaMan in Nanaimo,BC practices good sanitation at their facility.

Cleaning schedules

Why use cleaning schedules?

Cleaning schedules tell us:

- what to clean
- when to clean
- how often to clean
- who should clean


Cleaning Schedule Record Form
Location: Cleaning Storage
Frequency: Eight weeks
Cleaning Equipment:
Clean Cloth
Broom
Mop
Cleaning Agents:
Soap and Water
Bleach Spray
Vinegar
Date
Time
Signature
Cleaning schedules

Standard Operating Procedures

- written instructions for employees
- describe how to clean a specific area or equipment item
- ask someone to help you read it if needed

CLICK HERE for an example of an SOP

Cleaning and sanitizing agents

Sanitizing agents

3 examples of cleaning agents:

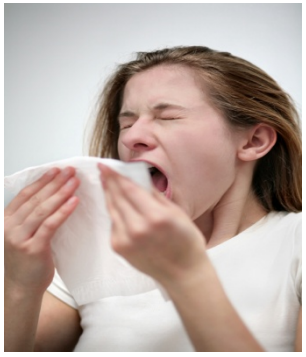
- iodine compounds
- chlorine based compounds
- quaternary ammonium compounds

Sanitation chemicals can be hazardous to you.

Chemicals can be a hazard:

They can cause:

- skin irritation
- skin burns



- nose, throat and lung irritation or burns

Chemicals can be a hazard:

Inflamed or irritated conjunctiva

They can cause:

- eye irritation

Chemicals can be a hazard:

They can cause:

- dizziness
- suffocation

Workplace Hazardous Materials Information Systems (WHMIS)

For each controlled hazardous chemical, you must know:

- the hazards of the chemical
- how to protect yourself
- what to do in an emergency situation
- where to get more information

Sample

NETTOYANT XYZ CLEANER

Causes Burns

Very Toxic Material

Avoid Contact with Skin

Cause des brûlurs

Produit très toxique

Éviter tout contact avec la peau

In case of skin or eye contact, flush with copious amounts of water for 15 minutes and seek medical attention

En cas de contact avec la peau ou les yeux, laver à grande eau pendant 15 minutes et consulter un médecin.

See Material Safety Data Sheet
Voir la fiche signalétique

ABC Chemical Company Ltd.
Fabricant de produits chimiques ABC

Sample WHMIS Label

Follow procedures to protect yourself:

- make sure you understand the hazards of the chemical you are using
- **use only** the chemicals you have been **trained to use**
- be sure to **read the label** or have **someone explain** the information to you

Follow procedures to protect yourself:

- read the Material Safety Data Sheet (MSDS)
- **use only** the chemicals you have been **trained to use**
- **you must** use the chemicals the way your **supervisor shows you**

Waste containers and utensils

- must be labeled or have a colour code
- must be able to be cleaned
- must be leak proof
- must have lids or locks

Waste

- you must not allow waste to build up in production areas
- **clean as you go**

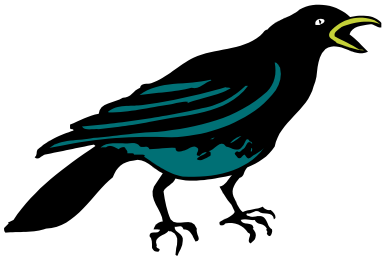
Reducing clutter in storage and processing areas has 3 main benefits:

1. less clutter = more organization
2. reduces the risk of using the wrong product
3. reduces the risk of attracting pests

Pest control

- Pests such as insects, rodents and birds can contaminate food, ingredients, packaging materials and surfaces.

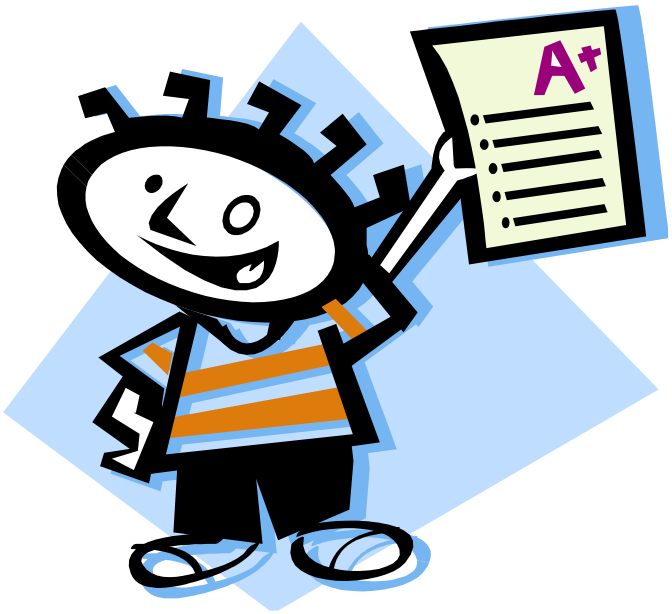
- Your employer will have a pest control plan and you may see pest control devices in areas where you work.



Pest control

- birds and animals are also considered pests
- they must be kept out
- **If you see pests you must tell your supervisor right away!**

Review



1. What does contamination mean?

a) The presence of hazards in food that could cause injury or death.

b) A game.

c) It means your parking has expired.

2. Sanitation chemicals can cause skin irritation and burns.

a) true

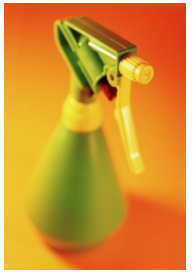
b) false

3. What are the four steps to a sanitation program?

a) pre-clean, wash, rinse, sanitize

b) dry clean, wash, rinse, press

c) first rinse, wash, soap, scour



d) none of the above

4. What does this WHMIS symbol mean?

a) It means that the chemical is corrosive

b) It means that your hands may get stained

c) It means wash your hands

4. Some ways to prevent hazards from waste are:

a) containers that are big enough

b) clearly labeled

c) lids and locks

d) all of the above

Good job!

There are 4 parts to good sanitation

1. **pre-clean**
2. wash
3. rinse
4. sanitize

Return to course

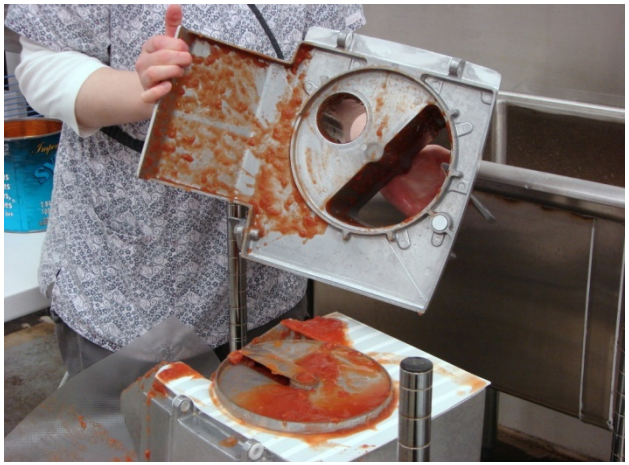
Step 1: Pre-clean

Lockout – Tag out (LOTO)

- secure and take apart equipment

Return to course

Pre-clean: disassemble



Return to course

Pre-clean

- brush off equipment

- sweep the floor

Return to course

Pre-clean

- put away or cover supplies

- take out garbage

Return to course

Pre-clean

- empty drain baskets

Return to course

There are 4 steps to good sanitation

1. pre-clean
2. **wash**
3. rinse
4. sanitize

Return to course

Step 2: Wash

There are **3 parts to washing**:

a) **first rinse**

b) soap and scour

c) drains

Return to course

Wash: a) first rinse

- you must use hot water 50 C to 60 C
- you must use a strong water spray
- you must rinse until it looks clean

Return to course


Wash: a) first rinse
Return to course

Wash

There are **3 parts to washing**:

a) first rinse

b) soap and scour

c) drains

Return to course

Wash: b) soap and scour

- apply chemicals to the walls, then floor, then equipment
- know how long to wait before you rinse

Return to course

Wash: b) soap and scour

- scrub equipment daily to remove films, fats and proteins
- scour legs and frame of equipment weekly
- chemicals can’t substitute for scrubbing

Return to course

Wash: b) soap and scour

Return to course

Wash

There are **3 parts to washing**:

a) first rinse

b) soap and scour

c) drains

Return to course

Wash: c) drains

- use the brushes and chemicals
- do this at the end of shift, before sanitizing floor

Return to course

Wash: c) drains

- clean all surfaces of the drain
- clean drains weekly
- check for microbes, using special swabs

Return to course

Wash: c) drains

Return to course

Clean In Place

- clean the inside surfaces of pipes and tanks full of liquid
- detergent is forced through equipment with spray or spray balls

Return to course

There are 4 steps to good sanitation

1. pre-clean
2. wash
3. **rinse**
4. sanitize

Return to course

Return to course

Step 3: Rinse

rinse and inspect:

- remove soap and soil with a thorough rinse

- rinse in this order:
  1. walls
  2. floor
  3. equipment

Return to course

Rinse

- remove standing water and condensation
  - standing water prevents the sanitizer from working

Return to course

Step 3: Rinse

rinse and inspect:

- use a flashlight to verify cleanliness under equipment

Return to course

Step 3: Rinse

Return to course

Rinse: reassemble

- put on new clean outerwear
- sanitize hands
- check that chemicals are all gone
- put the equipment back together (reassemble)

Return to course

Rinse: reassemble

Return to course

There are 4 parts to good sanitation

1. pre-clean
2. wash
3. rinse
4. **sanitize**

Return to course

Step 4: Sanitize

- ensure no standing water
- thoroughly cover equipment with sanitizer – bottom to top
- work your way out of the room
- squeegee pooling sanitizer
- let air dry

Return to course

Step 4: Sanitize

Return to course

Final Slide

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Christine Corlett, Research and Communications Officer

Dawn Marusin, Curriculum Development Officer

Mary-Anne, Vocational Outreach Officer

Bethany Norris, Vocational Outreach Officer

Nahanni Ackroyd, Project Coordinator

Dr. Jenny Horn, Project Manager

Sandra Mark, Manager

Vocational Counselors and Educators:

Barb Barry & Leanne Boyce, Nanaimo Association for Community Living

Ellen Barry, Community Career Connections

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