



Sanitation Plan

A copy of this plan is to be kept onsite and available to staff.

Last updated: _____

Part 1: List of all Cleaning and Sanitizing Agents

Cleaning or Sanitizing Agent and Concentration	Instructions for mixing

- * *Test paper must be used to check the proper concentration.*
- * *Bleach solutions must maintain a concentration of 200 ppm by remaking the bottle or container on a routine basis as chlorine strength can weaken quickly.*
- * *For bleach solutions of 200 ppm use 5 ml (1tsp) of 5.25% bleach per litre of water*
- * *Do not mix sanitizer solutions with soap as this reduces the effectiveness of the sanitizer and leaves soap residual on the surface*

Part 2: Cleaning and Sanitizing Requirements

Item/Area to be Cleaned/Sanitized	Procedure and Concentration Used	Frequency

Part 3: Warewashing/Dishwashing

Dishwasher Type	Method (Water Temp/Chemical Used)	Monitoring

Part 4: List of Pest Control Measures/Pesticides in Use

Name Pest Control Measure/ Pesticide	Intended Use	Storage Requirements

** Chemical pesticides are not suitable for use in food preparation and storage areas.*

Part 5: Cleaning Schedule

Cleaning Schedule					
<i>Check all that are applicable and required for your food service establishment</i>					
AREA	Daily	Weekly	Monthly	Annual	Other (specify)
Kitchen					
Walls / Ceiling					
Storage Areas					
Staff Washrooms					
Work Surfaces					
Floor					
Equipment					
Walk-in Cooler/Freezer					
Inside Fridges/Freezers					
Grill/Fume Hood					
Under/Behind Equipment					
Dishwasher					
Miscellaneous					
Cutting Boards					
Meat Slicers					
Microwaves					
Garbage Cans					
Laundry					
Mixers					
Dining Area					
Carpets					
Walls/Ceiling					
Tables/Chairs					
Servers Station					
Public Washrooms					