

Equipment Sanitation Tasks

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Item of Equipment	Cleaning Task	Frequency
Carts and Transport Equipment	Clean spills and splashes	As soon as possible
	Clean and sanitize shelves and racks	Daily, after use
	Thoroughly clean and sanitize supports and exterior	Weekly
Food Mixers, Slicers, and Processors	Disassemble, clean and sanitize equipment parts, surfaces and work tables	After each use or between each product change
Deep Fryer	Change oil	Will be determined by use.
		At closing
		Daily, at closing
		Weekly
Scales	Clean and sanitize scale tray	After every use
	Clean and sanitized exposed surfaces	Daily, at closing
Sinks	Clean and sanitize sink interior	After each use
	Clean outside surfaces and backsplash	Daily, at closing
	Clean legs and supports	Weekly
Work Tables	Clean and sanitize tops and shelves	After each use
	Clean legs and supports	Weekly
	Empty, clean and sanitize drawers	Weekly
Walk-in Coolers and Freezer units	Clean spills	Immediately
	Sweep and squeegee	At the end of the day (freezer sweep only)



SMALL SCALE
FOOD PROCESSOR
ASSOCIATION

SUPPORTS INDEPENDENT
FOOD PROCESSORS & GROWERS

Document No: HUB.S.REC.120
Effective Date: 01-August 2022
Revision Date: New

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Revised By: NRoss
Approved By: MDaskis
Reason for Revision: New

Item of Equipment	Cleaning Task	Frequency
	Clean door surfaces and gaskets	Daily, at closing
	Scrub floors	Daily, at closing (except freezer)
	Clean walls	Weekly
Walk-in Coolers and Freezer units	Clean fans	Monthly
	Empty, clean racks, walls, floors and corners	Monthly (defrost freezer)