

Work Instruction for Manual Cleaning of Premise Areas

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

What is being cleaned and/or sanitized?	How it will be cleaned and/or sanitized?	When will it be cleaned and/or sanitized?	Who will be cleaning and/or sanitizing it?
Floors	<p>1. Prepare</p> <ul style="list-style-type: none"> - Wear personal protective equipment (gloves, safety goggles, protective footwear, and mask) at all times when cleaning - Remove food and packaging materials from the processing room - Remove debris, trash and waste from the room - Ensure the floor drain is covered with drain cover - Check temperature of water, detergent solution and sanitizer solution. The water temperature is set at 48°C. 	Daily	Hub User Hub Sanitation Crew
	<p>2. Pre-rinse</p> <ul style="list-style-type: none"> - Pre-rinse floor using hose and hot water. Hot water should be at least 48°C. 		
	<p>3. Apply detergent</p> <ul style="list-style-type: none"> - Pour full strength degreaser on wet floor. Scrub with mop. A firm broom may be useful to scrub difficult area. Scrub all areas to remove soil build-up 		
	<p>4. Rinse</p> <ul style="list-style-type: none"> - Rinse area with hot water to remove detergent from floor. 		
	<p>5. Inspect</p> <ul style="list-style-type: none"> - Ensure that the area is cleaned effectively. Ensure there is no visible soil build-up or food residue present. Use flashlight if needed. - If soil build-up or food residue is found, repeat steps 2 through 5 		