

Food Safety

Sanitation Plan

This Sanitation Plan pertains to the Application to Operate a Temporary Food Service at the Kamloops Maker-space (207 Victoria St. W.) on the tenth of February 2019.

Sanitation Plan

Part 1: List of Cleaning and Sanitizing Agents

Cleaning or Sanitizing Agent	Instructions for mixing	Used on following Items
200ppm Chlorine Bleach	2 Tablespoon per Gallon of water (1 tsp per L). Use test strip to determine 200 ppm concentration.* Refresh and test solution daily.	dishes, work surfaces, tables, cooler handles, cooler, fridge handle, totes, fridge, crepe griddles, cutting boards.
Dish soap	1 Tablespoon per gallon of dishwater, and as needed to keep water soapy. In foaming dish soap dispenser at 1tsp per cup of water.	dishes, work surfaces, tables, cooler handles, cooler, fridge handle, totes, fridge, crepe griddles, cutting boards.
Hand soap	Used directly.	Hands.

**Test paper may be used to check the proper concentration.*

** Make sure bleach solutions are fresh as chlorine strength can weaken quickly*

Part 2: List of Pesticides

Name of Pesticide	Intended Use	Storage Requirements
NO PESTICIDES USED.	NONE	Always keep chemicals away from food and food preparation areas; In a seperate room on ground level.

Part 3: Cleaning and Sanitizing Requirements

Item to be Cleaned/Sanitized	Procedure	Frequency
Coolers (inside)	Clean with soap and water, rinse with clean warm water, spray with beach solution, allow to air dry.	Before and after every use.
Fridge	Clean with soap and water, rinse with clean damp cloth, spray with beach solution, allow to air dry.	Once per week
Cooler Handle	Clean with soap and water, rinse with clean warm water, spray with beach solution, allow to air dry.	Before each use and once every 4 hours during use, and as needed.
Fridge Handle	Clean with soap and water, rinse with clean warm water, spray with beach solution, allow to air dry.	At the beginning of every day & every 4 hours thereafter, and as needed in between.
Cutting boards	Clean with soap and water, rinse with clean warm water, spray with beach solution, allow to air dry.	At least once every hour while in use and as required. After each use, and at the end of the day.
Crepe griddles	Clean with soap and water, rinse with clean damp cloth, spray with beach solution, allow to air dry. Heat above 74°C for at least 15 sec before using.	After each use, and as needed.
Work surfaces: Counter-tops, stove-tops and table-tops.	Clean with soap and water, wipe with clean damp cloth, spray with bleach solution, allow to air dry.	At the beginning of every day, after each use, and at the end of the day.
Cooking Utensils: knives, crepe flipping swords, batter mixing wands, batter spreading tools, serving spoons, salad tongs.	Wash with soap and water, rinse with clean warm water, soak in bleach solution for 2 minutes, allow to air dry.	At the end of every use and as needed. Swap out dirty utensils with spare ones regularly.
Whip cream dispenser	Wash with soap and water, rinse with clean hot water, and soak in bleach solution for 2 minutes. Allow to air dry.	At the end of the day, and between refills. Swap out nozzle regularly during use.

Customer cuttlery, plates and cups.	Wash with soap and water, rinse with clean warm water, soak in bleach solution for 2 minutes allow to air dry.	After every use. Store in clean dry private location.
Equipment storage totes.	Clean with soap and water, rinse with clean warm water, spray with beach solution, allow to air dry.	After each event. And as needed.
Refillable condiment containers for: chocolate sauce, peanut butter, salsa.	Wash with soap and water, rinse with clean warm water, soak in bleach solution for 2 minutes allow to air dry.	When containers are emptied. After each event. (whichever occurs first)
Sinks (hand sink dish sinks)	Scrub with soap and water. Rinse with hot water. Wash with bleach solution. Allow to air dry.	At the beginning and end of every day. And as needed in between.
Dishwasher and Oven doors and handles.	Clean with soap and water, rinse with clean warm water, spray with beach solution, allow to air dry.	At the beginning of every day. Before use, and as needed between times.
Floor.	Sweep. Mop with warm soapy water. Rinse with clean warm water. Allow to air dry.	Before commencing work. And as needed between shifts.
Walls, fume hood and other surfaces.	Clean with warm soapy water and appropriately coarse scrubby. Rinse by wiping with clean wet cloth. Allow to dry.	Once per week, or as needed in between.