

Rockwood Lodge Kitchen Sanitization/Cleaning Plan

This Plan will be posted inside the Kitchen at Rockwood Lodge.

DISTRICT CLEANING AND SANITIZATION REQUIREMENTS

- Hand sanitizer and hand soap will be available in the kitchen
- Supply disposable dishcloths, paper towel, garbage bags and sponges
- Supply Multi-max cleaning agent and Orderly disinfectant agent
- All equipment, utensils and food contact surfaces will be cleaned and sanitized, using sanitizing/cleaning agents after each rental
- Maintain cleaning records of the facility, including when they are cleaned and sanitized
- Ensure temperature of fridge is monitored and recorded on log sheets
- Weekly cleaning will be completed by District cleaner or District Staff member

RENTER CLEANING AND SANITIZING REQUIREMENT

- Follow cleaning protocols as directed in the rental agreement such as removing garbage and recycling
- Ensure all food contact surfaces are cleaned and sanitized at end of the rental
- Ensure all utensils, pots, pans and dishes are cleaned and then ran through the sanitizing dishwasher
- Please bring tea towels, as these will not be provided



ROCKWOOD LODGE KITCHEN CLEANING RECORD

Month: _____

Year: _____

What is being cleaned and/or sanitized?	Date of Cleaning						
Fridge							
Stove							
Commercial Dishwasher							
Surfaces							
Utensils							
Equipment							
Initials of individual verifying the cleaning:							
Date of cleaning verification:							





ROCKWOOD LODGE KITCHEN CLEANING AGENT IDENTIFICATION

Name of Cleaning Agent	Mixing Instructions/ Concentration	Intended Use
Multimax Concentrated Cleaner	Daily damp mop cleaning: Use ½-1 oz. per US gallon of cold water (4-8 ml/litre) (1:128-1:256) General cleaning & deodorizing: Use 2 oz. per US gallon of cold water (16 ml/litre)	Stainless steel, walls, countertops and ceramic tile floors.

ROCKWOOD LODGE KITCHEN SANITIZING AGENT IDENTIFICATION

Name of Sanitizing Agent	Mixing Instructions/ Concentration	Intended Use
Orderly	Dilute 16ml or 2-3 oz of Orderly per litre of water.	Orderly is a phosphate-free formulation designed to provide effective cleaning, deodorizing, and disinfection of food contact surfaces

ROCKWOOD LODGE - REFRIDGERATOR TEMPERATURE LOG SHEET

Month _____ Year _____

This log will be maintained for the Refrigerator in the facility. The time and temperature will be recorded and initialed. Food Safety Standard: PHFs must be stored at a temperature of 40F/4C or below at all times!

Date	Time Temp Taken Temperature am & pm	Initials	Comments Corrective Action taken	Date	Time Temp Taken Temperature am & pm	Initials	Comments Corrective Action taken
1				17			
2				18			
3				19			
4				20			
5				21			
6				22			
7				23			
8				24			
9				25			
10				26			
11				27			
12				28			
13				29			
14				30			
15				31			
16							

Monitoring Procedure:

- Check thermometer of all coolers at least twice/day and record temperature in log.
- If cooler thermometer reads higher than 40F/4C, take temperature of a PHF in the cooler with metal stem thermometer.
- If temperature of PHF is above 40F/4C, take immediate corrective action and record in log.

Corrective Action:

- If temperature of PHF is 46F/8C or above ... Discard all PHFs and repair cooler. Record action taken in log!
- If temperature of PHF is 41F-45F (5C-7C) ... Immediately relocate PHFs to another cooler (must be at 40F/4C or below) and repair cooler. Record action taken in log!

** PHF = POTENTIALLY HAZARDOUS FOODS (IE. MEATS, POULTRY, SEAFOOD, DAIRY PRODUCTS, COOKED PASTA/RICE/VEGETABLES, SUSHI PRODUCTS, ETC....)



Orderly

Orderly is a phosphate-free formulation designed to provide effective cleaning, deodorizing. Orderly is used as directed, is formulated to disinfect hard, non-porous, inanimate environmental surfaces such as floors, walls, metal surfaces, stainless steel surfaces, porcelain, glazed ceramic tile, plastic surfaces, bathrooms, shower stalls, bathtubs, cabinets and artificial turf surfaces. For larger areas such as operating rooms and patient care facilities, orderly is designed to provide both general cleaning and disinfecting.

DIRECTIONS

Add 2-3 oz. per US gallon of cold water (16-24 ml/litre) (1:40-1:64) Auto scrubbing: Use 0.5 oz. per US gallon of cold water (4 ml/litre) (1:256) Deep scrubbing for floor finish recoating: Use 3 oz. per US gallon of cold water (24 ml/litre) (1:40) Heavy duty and machine cleaning: Depending on degree of soiling, use 4-6 oz. per US gallon of cold water (32-48 ml/litre) (1:21-1:32)

Oxygenic

Oxygenic: Oxygenic was developed to combine the power of peroxide with biodegradable emulsifying detergents to provide fantastic cleaning and deodorizing results. Oxygenic uses the proven power of peroxide to brighten and deodorize a variety of surfaces. It can be used for canvas cleaning and to remove moss. Economical in use, its unique blend of detergents penetrates and emulsifies grease, grime and dirt. FEATURES & BENEFITS EcoLogo™ certified • fully biodegradable • Canadian Food Inspection Agency (CFIA) approved • as a disinfectant kills 99.9% of bacteria, fungi and viruses • as a sanitizer, kills 99.9% of bacteria • biodegradable emulsifying detergents SPECIAL INFORMATION Canadian Drug Identification Number (DIN) #: 02497271 Active Ingredient: Hydrogen Peroxide - 7.23% Canadian Food Inspection Agency (CFIA) Approval for hard surface cleaning

DIRECTIONS

Daily damp mop cleaning: Use ½-1 oz. per US gallon of cold water (4-8 ml/litre) (1:128-1:256) General cleaning & deodorizing: Use 2 oz. per US gallon of cold water (16 ml/litre)

Multi-Max

Multi max: MultiMax is a highly concentrated cleaner designed to remove a variety of grease, grime and dirt. It can be used on any surface that would not be damaged by water. MultiMax has a unique detergency that gives powerful wetting, penetration and suspension while being gentle for the environment. FEATURES & BENEFITS EcoLogo™ certified • Canadian Food Inspection Agency (CFIA) approved • economical • non-toxic • biodegradable ingredients • ideal for deep scrubbing with automatic floor scrubbers

DIRECTIONS

General cleaning of stainless steel, walls countertops and ceramic tile floors: Simply add 2-3 oz. per US gallon of cold water (16-24 ml/litre) (1:40-1:64) Auto scrubbing: Use 0.5 oz. per US gallon of cold water (4 ml/litre) (1:256) Deep scrubbing for floor finish recoating: Use 3 oz. per US gallon of cold water (24 ml/litre) (1:40) Heavy duty and machine cleaning: Depending on degree of soiling, use 4-6 oz. per US gallon of cold water (32-48 ml/litre) (1:21-1:32)