

**POLICY:** Cleaning of Equipment

**Program Area:** Support Services

**Section:** Nutrition and Food Services

**Reference Number:** ORG.1912.PL.004

**Approved by:** Regional Lead – Corporate Services & Chief  
Financial Officer

**Date:** Issued 2015/06/25  
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**PURPOSE:**

To have an effective regional system in place to ensure adequate and appropriate cleaning of all food service equipment.

**BOARD POLICY REFERENCE:**

Executive Limitation (EL-2) Treatment of Clients  
Executive Limitation (EL-3) Treatment of Staff

**POLICY:**

Southern Health-Santé Sud ensures there are written procedures and instruction for staff on cleaning and sanitizing of all food service equipment.

**DEFINITIONS:**

**Cleaning of Equipment** – removal of food or other residue, washing, rinsing and sanitizing (by heat or chemical).

**IMPORTANT POINTS TO CONSIDER:**

- Single use utensils and containers must not be used more than once.
- Wiping cloths are to be frequently changed and kept in sanitizing bucket when not in use.
- Sanitizers such as chlorine, quaternary ammonium (quats) and iodine are effective sanitizers on food contact surfaces and are food grade safe. Allow a 1-minute contact time or as directed on the label.
- Change sanitizing pail/bucket at minimum every 2 hours. Check sanitizer strength with test papers (100 ppm for chlorine, 200 ppm for quats and 12.5 ppm for iodine).
- A squirt bottle with sanitizing solution measured according to the sanitizer strengths above may also be used.
- Use a different bucket for sanitizing solution and a detergent solution.
- Ensure regular Housekeeping, Preventative Maintenance and Pest Control Programs are in place.

**PROCEDURE:**

The following points must be included in the cleaning program:

- Food contact surfaces, utensils, equipment used in preparation, service or display are to be cleaned and sanitized after each use adhering to Food Safety Code of Practice.
- Infrequently used or stored equipment/utensils must be cleaned and sanitized before being used.
- Ensure all cleaning and cleaning schedules for the operation are completed. Reference the ORG.1910.SG.002 Kitchen Cleaning as needed.
- Always follow SAFE WORK PROCEDURES and utilize supportive information supplied in the JOB HAZARD ANALYSIS when cleaning equipment.

**EQUIPMENT/SUPPLIES:**

- Dish Machine
- Associated Chemicals and Cleaners
- Personal Protective Equipment

**REFERENCES:**

[ORG.1912.PL.005.FORM.08](#) Sanitation Audit

[ORG.1910.SG.002](#) Kitchen Cleaning

Food Safety Code of Practice for Canada's Food Service Industry - Canadian Restaurant and Food Service Association, 2009 Edition.

FOODSAFE Level 1 Student Workbook – British Columbia FOODSAFE Secretariat, 6th Edition, 2016.

Safe Work Procedure Manual, Southern Health-Santé Sud Nutrition and Food Services Safety Data Sheet