



## ABC Academy Kitchen Cleaning and Disinfecting Schedule

Note: These are minimum frequency requirements. Frequencies can be increased to meet the needs of the center. Soiled items must always be removed from use or processed immediately.

Kitchen	What To Do	After Each Use	Twice Daily	Daily	Weekly	Monthly	Other
Lunch delivery cart	Clean & sanitize	x					
Single Service Utensils	Discard	x					
Single Service Storage Containers	Clean & sanitize				x		
Eating utensils & dishes	Clean & sanitize	x	When washing dishes by hand, wash with water and detergent, rinse, sanitize, air dry				
Food Prep Area	Clean & sanitize	Before and after each use					
Hand wash sink	Clean & disinfect			x			
Garbage Containers	Empty		x				
Garbage Containers	Clean & disinfect				x		
Refrigerator	Remove outdated food, clean				x		
Microwave	Clean after each use, sanitize daily	x		Sanitize			
Door handle	Clean & disinfect				x		
Walls	Spot Clean						As needed
Cupboards	Clean outside				x		
Cupboards	Clean inside, discard old food					x	
Floors	Dry sweep & wet mop with water and a floor cleaner		x				
Reusable towels	Launder	x					

Remember: Cleaning and sanitizing are separate steps. "Sanitizing" means to remove potential germs and bacteria with bleach water solution. This is achieved by either spraying large items with bleach and water solution or immersing small items into a dish tub filled with a bleach water solution mixed at a ratio of 50 parts per million. Allow at least 2 minutes for bleach to work and then air dry when time allows. When it is necessary to dry an area, single-use disposable paper towel is to be used.

All areas are cleaned immediately if soiled with blood or bodily fluids, regardless of the scheduled cleaning frequency.

Definitions	
<b>Launder</b>	Machine washed in a hot cycle according to manufacturer's instructions.
<b>Cleaning</b>	Physically removing all dirt and contamination, oftentimes using soap, warm water, and rinse. The friction of cleaning removes most germs and exposes any remaining germs to the effects of a sanitizer or disinfectant used later.
<b>Sanitizing</b>	Reducing germs on surfaces to levels considered safe by public health codes or regulations. Sanitizing can be achieved with an unscented, household grade solution of bleach and water.
<b>Disinfecting</b>	Destroying or inactivating most germs on objects, but not bacterial spores. Disinfecting can be achieved with an unscented, household grade solution of bleach and water.
<b>ZONO</b>	Uses ozone and a small amount of water to kill 99.9% of bacteria and 99.99% of viruses on materials placed inside its refrigerator-sized cabinet.

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