Cleaning and Sanitation Procedures Module

Bakery

A. Materials Requirement Planning (MRP)
   a. Counter Scraper
   b. Stiff Deck Broom
   c. Soft Broom
   d. Rubber Gloves
   e. Floor Scraper
   f. Mop, Bucket, Wringer
   g. Scrub Pads
   h. Paper Towels
   i. Clean Cloths
   j. A-1 Foaming Cleaner/Degreaser
   k. Pot and Pan Dish Wash
   l. Anti-microbial Hand Soap and/or Instant Hand Sanitizer
   m. Glass Plastic and CRT Cleaner
   n. Quaternary Sanitizer/Disinfectant (D-2)
   o. Stainless Steel Cleaner/Polish (Aerosol)

Bakery

A. Areas To Clean & Sanitize
   1) Display Cases
   2) Decor Pumps
   3) Donut Fryers
   4) Floors and Walls
   5) Hands
   6) Supply Bins
   7) Mixers
   8) Tables
   9) Utensils

B. Preparation
   1) Wash hands.
   2) Dawn appropriate PPE’s.
   3) Place safety signs.
   4) Return perishable products to cooler.
   5) Unplug and disassemble all power equipment.
   6) Clean all food material from equipment.
Cleaning and Sanitation Procedures Module

Bakery (continued)

Triple Sink System (Clean, Rinse, Sanitize)

A. Preparation
1) Wash your hands with anti-microbial soap before and after cleaning and whenever hands are dirty.
2) Dawn appropriate PPE’s
3) Place safety signs
4) Wash, rinse, and sanitize the sink, drains, and washboards.
5) Fill WASH compartment of sink from the mixing unit with a diluted solution of pot and pan wash or manually at a rate of 1-2 oz. per gallon of water.
6) Fill RINSE compartment with warm, potable water.
7) Fill SANITIZE compartment of sink from the mixing unit with a diluted solution of sanitizer or manually at a rate of 1/4 oz/gallon of water. (Use hot water for best results and drying time) (60 sec. soak time)

B. Clean Utensils and Equipment
1) Place pre-scraped utensils and equipment parts into WASH compartment of sink. Allow 5-10 minutes soaking time.
2) Wash items using brush or scrub pads.
3) Thoroughly rinse items in RINSE compartment of the sink. Change fresh water in RINSE compartment frequently.

C. Sanitize Utensils and Equipment
1) Place rinsed items into the SANITIZE compartment of the sink. Make sure each item is completely immersed in the solution. Allow to soak for a minimum of one minute for proper sanitizing.
2) Remove items and allow to air dry on drainboard. DO NOT WIPE DRY. DO NOT RE-RINSE.
3) Change sanitizer solution frequently for best results. Solution strengths can be checked with the test kit and should be maintained at a level of 150-200 ppm.
Cleaning and Sanitation Procedures Module

Bakery (continued)

Bakery Donut Fryer

A. Materials Requirement Planning (MRP)
   a. Two (2) 3 gallon Buckets.
   b. Clean Cloth
   c. Deep Fryer Cleaner
   d. Pot and Pan Dishwash
   e. Quaternary Sanitizer/Disinfectant (D-2)

Bakery Donut Fryer

A. Cleaning Procedure
   1) Disassemble and wash removable parts in WASH compartment of the triple sink in a
      solution of Pot and Pan Dishwash diluted at a rate of 1/4 oz. to 1 oz. per gallon of water.
   2) Scrub parts with stiff brush or scrub pad.
   3) Rinse parts in the RINSE compartment of the triple sink in a clear fresh solution of rinse
      water.
   4) Sanitize parts in the SANITIZING compartment of the triple sink in sanitizer
      solution diluted at a rate of 1/4 oz. per gallon of water for 60 secs.
   5) Air dry.

B. Cleaning Procedures Prior to Replacing Grease
   1) Empty dirty oil from fryer.
   2) Fill empty fryer with water one inch above oil line.
   3) Add one quart of deep fryer cleaner concentrate.
   4) Low boil for 30 minutes.
   5) Drain fryer.
   6) Scrub inside of fryer with a brush and deep fryer cleaner if necessary.
   7) Rinse thoroughly with clean fresh water.

Oven

A. Commercial Ovens
   1) Wearing chemical resistant gloves and chemical splash goggles.
   2) Apply product (undiluted) to the bottom of the oven, then sides and top evenly.
   3) Allow products to stand 10 minutes in warm oven, or 25 minutes in cold oven before
      gently agitating soil with a synthetic pad or brush.
   4) Wipe surface, removing major soil.
   5) Thoroughly rinse all surfaces with potable water.
   6) Stubborn thoroughly baked on food and carbon deposits may require additional
      application.
   7) Once oven is completely clean, thoroughly rinse and then heat oven to 220° for 10
      minutes before cooking additional foods.

   CAUTION: Do not apply to heating elements, electrical switches or connections or aluminum surfaces.

   NOT FOR USE ON NON-FERROUS METALS (ALUMINUM)

B. Deep Cleaning Grills
   1) Assemble tools such as scraper, scrub brush, grill block, cloth, chemical resistant gloves
      and chemical splash goggles.
   2) Turn grill off and while grill is still warm, scrape surface with scraper, scrub brush or grill
      block to remove excess grease, carbon and food deposits into grease trough and trap.
Cleaning and Sanitation Procedures Module

Bakery (continued)

Oven (continued)

B. Deep Cleaning Grills (continued)

3) Spray product onto grill and let soak into soil for 3 minutes.
4) Then lightly agitate surface with grill screen. Remove excess grease and food from grease trough and wipe clean with cloth.
5) Thoroughly rinse grill plates and all surfaces completely with hot water and replace parts.

Bakery Deco Pumps

A. Materials Requirement Planning (MRP)

a. Pot and Pan Dishwash
b. Quaternary Sanitizer/Disinfectant (D-2)

Bakery Deco Pumps

B. Cleaning Procedures

1) Clean after last use.
2) Disassemble
3) Soak bag in a warm solution of Pot and Pan Dishwash diluted at a rate of 1/4 oz. per gallon of water in the WASH compartment of the triple sink.
4) Rinse in the RINSE compartment of the triple sink in clear, fresh water.
5) In the SANITIZING compartment of the triple sink, soak bag in a fresh solution of sanitizer diluted at a rate of 1/4 oz. per gallon of water for one full minute.
6) Allow to air dry.

Bakery Mixer

A. Materials Requirement Planning (MRP)

a. (1) Bucket for Cleaning Solution
b. Clean Cloths
c. A-1 Foaming Cleaner/Degreaser
d. Quaternary Sanitizer/Disinfectant (D-2)
e. Pot and Pan Dishwash

Bakery Mixer

B. Cleaning Procedure

1) Remove paddle or dough hook from mixer and place in WASH compartment of triple sink and soak in Pot and Pan Dishwash diluted at a rate of 1/4 oz. to 1 oz. per gallon of water.
2) Wash using stiff scrub brush or scrub pads.
3) Rinse in the RINSE compartment of the triple sink in clear fresh hot water.
4) Place in the SANITIZING compartment of the triple sink. Allow to soak for one full minute in a solution of sanitizer diluted at a rate of 1/4 oz. per gallon of water.
5) Allow to air dry.
6) Wipe off the base of the mixer using a clean rag and A-1 Foaming Cleaner Degreaser.

Bakery Supply Bins

A. Materials Requirement Planning (MRP)

a. Clean Cloth
b. A-1 Foaming Cleaner/Degreaser
Cleaning and Sanitation Procedures Module

**Bakery** (continued)

**Bakery Supply Bins**

B. Cleaning Procedures

1. Use soft counter brush to sweep off any debris or product.
2. Wipe all surfaces with a clean cloth and A-1 Foaming Cleaner Degreaser.
3. Pay special attention to the handles.
4. Allow to air dry.

**Bakery Cooler**

A. Materials Requirement Planning (MRP)
   a. Three (3) 3-gallon Buckets for Rinse Water and Cleaning Solution
   b. Clean Cloths
   c. Brush
   d. Quaternary Sanitizer/Disinfectant (D-2)
   e. A-1 Foaming Cleaner/Degreaser

B. Cleaning Procedure

1. Sweep all loose product and debris from the floor.
2. Wash cooler floor with a solution of A-1 Foaming Degreaser.
3. Let A-1 Foaming Cleaner/Degreaser solution stand for 3-5 minutes.
4. Agitate with deck brush if necessary.
5. Rinse with clean water and mop.
6. Sanitize with a solution of sanitizer diluted at a rate of 1/4 oz. per gallon of water.
7. Let air dry.

**Display Cases**

A. Remove all Product from Display Case

B. Remove all Shelving, Storage Pans, and Stage to 3-Sink Area

C. Cleaning Procedure

1. Use Foaming Degreaser USDA A-1.
2. Mix 1:20 with warm water.
3. Apply with foam gun, pump-up sprayer or spray bottle to all surfaces to be cleaned. Clean from bottom to top.
4. Allow foam degreaser to remain on the surfaces for five minutes to loosen fats, oils, grease and other hard-to-remove soils.
5. Agitate if necessary.
6. Thoroughly rinse all surfaces being cleaned with the warmest water available, from top to bottom.

D. Sanitizing Procedure

1. Use Sanitizer/Virucidal Disinfectant USDA D-2.
2. Mix 1:500 with water (1 oz. to 4 gallons water).
3. Apply with sanitizing gun or pump-up sprayer to all surfaces previously cleaned.
4. Allow all food contact surfaces to air dry - no potable water rinse required.
5. Clean any glass with Glass Cleaner.
Cleaning and Sanitation Procedures Module

Bakery (continued)

Display Cases (continued)

E. Return all caution sign's and equipment to appropriate storage locations.
   1) Ensure that all chemicals are re-filled.
   2) Ensure that all equipment is cleaned and rinsed out.