

Food Premises Sanitation Plan Template

This plan outlines the regular cleaning and sanitation program you deem sufficient to ensure the safe and sanitary operation of your food premise.

All operators of food service establishments in Prince Edward Island are required to have a sanitation plan.

Name of Food Premise: _____

Civic Address: _____

License holder: _____ Date: _____

GENERAL CLEANING AND SANITIZING

Location	Frequency	Product used for Cleaning	Product used for Sanitizing	Mixing Directions for Sanitizer
kitchen (food contact surface areas, eg. counter tops)				
kitchen (non-food contact surface areas, eg. floors, walls)				
customer area				
washrooms				
grease trap				

Describe how you clean and sanitize the areas noted above: _____

EQUIPMENT (Check equipment used)

Walk in cooler	walk in freezer	fridge	freezer
stove	convection oven	grill	griddle
wok	vent hood	salad bar	ice cream machine
milk shake machine	slicer	other	

Describe how you clean and sanitize the equipment noted above: _____

UTENSILS AND TABLEWARE (CHECK METHOD OF DISHWASHING)

high temp dishwasher low temp dishwasher glasswasher
3 compartment sink 2 compartment sink

Describe how you will clean and sanitize cooking utensils and tableware: _____

HIGH TEMP DISHWASHER	REQUIRED TEMPERATURE	MONITORING FREQUENCY
WASH CYCLE		
SANITIZING CYCLE		

CLEANING & SANITIZING AGENTS

List detergents/sanitizers used; concentration; test method for concentration:

1. _____
2. _____
3. _____
4. _____

PESTICIDE CONTROL PROGRAM

Contracting professional pest control technicians is highly recommended. Pesticides must not be stored near food and must always be used according to label directions.

Briefly describe your pest management program describing what pesticides are used and how they are stored.

HANDWASHING

The spread of disease causing organisms can be prevented by frequent and thorough hand washing. Conveniently located hand sinks are required in food preparation areas and should **NOT** be used for any other purpose.

Wash hands for a minimum of 20 seconds using dispensed liquid soap and dispensed paper towels or an approved air drying device.

NAME: _____ DATE: _____

