

PRODUCE Cleaning & Sanitizing

DAILY

1. Clean and disinfect tables, scales, wrapping machines and sinks with ES24 with hot water. Apply disinfectant and apply agitation as required. Allow 10 minutes contact time. Rinse with water.
2. Pick-up litter and then sweep floor thoroughly.
3. Clean and disinfect back room floors with ES24 hot water. Apply agitation required. Allow 10 minutes contact time. Flush and potable water rinse.

WEEKLY

1. Clean and disinfect all carts, conveyors, interior and exterior of display cases, etc. with ES24 with hot water. Apply ES24 disinfectant with foam gun or pressure washer and apply agitation as required. Allow 10 minutes contact time. Flush and potable water rinse.
2. Clean cooler floors, walls and cooler units with ES24 and hot water. Apply disinfectant with foam gun or pressure washer. Agitate as required. Allow 10 minutes contact time. Flush and potable water rinse.
3. Spot clean walls as required using a trigger sprayer and ES24 with hot water.
4. Mist ES24 or ES512 diluted as a sanitizer on all surfaces that have direct food contact.

MONTHLY/QUARTERLY

Clean and disinfect the shelves, tables and counter coolers (right down to core unit). Agitate as required. Allow 10 minutes contact time. Flush and potable water rinse.