

# NON-FOOD CONTACT SURFACE CLEANING AND SANITATION RESOURCE GUIDE



## Background

In a food service establishment, the proper cleaning of non-food contact surfaces (including equipment, fixtures, walls, floors and ceilings) is important to maintaining good overall sanitation.

Cleaning removes food and other debris from surfaces, and helps reduce the risk of microorganism growth and pest attraction in the store.

## Responsibilities

**Person in Charge in the Store:** The person in charge in the store should provide cleaning instructions for non-food contact surfaces, including walls, counters and floors (where the manufacturer doesn't provide a cleaning manual), and also develop a cleaning schedule.

The person in charge should verify cleaning regimens are adequate and train food handlers in proper procedures. They should also make sure non-food contact surfaces are properly cleaned.

**Store Personnel:** Employees are responsible for cleaning and sanitizing all non-food contact surfaces according to the set procedures.

## How to Prep

Cleaning agents, with their instructions and cleaning tools, should be available at all times. A proper food handler training process and a cleaning schedule should be in place.

## Procedure

- **Equipment:** Follow manufacturer's instructions for cleaning equipment, including using approved cleaning chemicals and tools.
- **Fixtures:** All fixtures should be cleaned using the proper chemicals and the proper cleaning procedures. This includes fixtures in the back of house and guest areas, including sinks, toilets, and urinals.
- **Floors and drains:** Floors and drains – including floor edges, areas under equipment and shelving, and areas around shelf legs and floor drains – should be cleaned on a regular basis to reduce buildup that could potentially harbor microorganisms or attract pests. Keep in mind, floor drains can attract pests like fruit flies.
- **Walls:** All walls should be cleaned on a regular basis to remove soil and dust. Particular attention should be paid to walls behind equipment and in the dish areas, where food soil can run down walls and remain for significant amounts of time in low visibility areas.
- **Ceilings:** All ceilings and ceiling fixtures should be cleaned on a regular basis to remove soils such as dust and cobwebs. These accumulations can fall into food or onto food contact surfaces.

## Additional Information

Repair damaged non-food contact surfaces to facilitate proper cleaning.

## References

- U.S. FDA 2017 Food Code

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