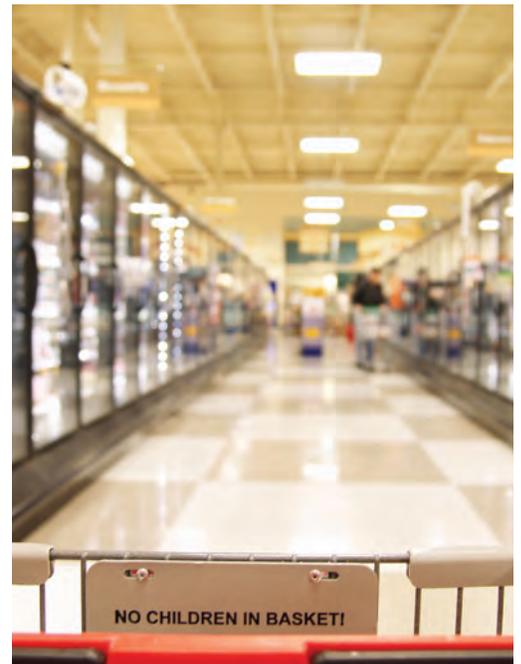


Grocery Store Sanitation Method Bulletin No. 1429



Maintenance systems and chemicals for cleaning and sanitizing Grocery Stores.

RSB
Decade 100
Blue Blazes®
Formula 305
H.D. Hi-Foam
Ultra Stripper
Bio-Power Plus
Century Maintenance



STOP - READ BEFORE PROCEEDING

This methods bulletin is to be used **only** by appropriately trained persons in conjunction with such training. **IMPROPER USE OR OPERATION OF THE MULTI-CLEAN (CHEMICALS OR EQUIPMENT) POSES RISK OF PHYSICAL INJURY OR PROPERTY DAMAGE.** Specific risks include, but are not limited to, burns, and improper application of chemical products (e.g. wrong product, wrong product combinations, improper applicator use, and improper curing.) Because successful and safe application is the responsibility and obligation of the trained applicator, the manufacturer disclaims any and all warranties, express or implied, including warranties of **MERCHANTABILITY** or **FITNESS OF PURPOSE**. The manufacturer shall have no obligation except to replace repair, or pay for, in its sole discretion, any chemical product or equipment shown to be defective.

No person has authority to waive these disclaimers or make any representations or warranties on behalf of the manufacturer, except in writing signed by the manufacturer.

If you have not had training with the particular product or equipment you intend to use, please call:

Multi-Clean at (651) 481-1900 to arrange training.

DO NOT USE THIS MULT-CLEAN SYSTEM OR ITS COMPONENT PRODUCTS WITHOUT APPROPRIATE TRAINING.

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HACCP

(Hazard Analysis Critical Control Point)

The HACCP has been prepared by the United States Food and Drug Administration (FDA) based on input from state and local regulators, industry, academia, and consumers for the purpose of assisting operators and employees of food establishments at the retail level in their efforts to produce safe food.

This document is intended to serve as a guide in the writing of a simple plan based on HACCP principles that can be used to manage food safety. It is very important to understand that this Guide is intended to assist industry's voluntary implementation of HACCP principles. It is not meant to stand alone, but instead should be used together with advice from and in consultation with your federal, state, local, or tribal food safety regulatory authority.

Your regulatory authority is an important resource for reviewing your food safety management system. Regulatory food safety professionals can provide important information for the public health rationale for controlling a particular hazard. Users of this document also need to consult and use the latest edition of the FDA Food Code since many of its requirements are not reproduced here but constitute a fundamental program that is prerequisite to implementing a HACCP program. If you do not have a copy of the Food Code, refer to Chapter 6, FDA Publications & Federal Regulations, p. 62, for information on how to obtain a copy.

Hazard Analysis Critical Control Point (HACCP) is a common sense technique to control food safety hazards. It is a preventive system of hazard control rather than a reactive one. Food establishments can use it to ensure safer food products for consumers. It is not a zero risk system, but is designed to minimize the risk of food safety hazards. HACCP is not a stand alone program but is one part of a larger system of control procedures that must be in place in order for HACCP to function effectively.

The success of a HACCP program is dependent upon both people and facilities. Management and employees must be properly motivated and trained if a HACCP program is to successfully reduce the risk of foodborne illness. Education and training in the principles of food safety and management commitment to the implementation of a HACCP system are critical and must be continuously reinforced. Instilling food worker commitment and dealing with problems such as high employee turnover and communication barriers must be considered when designing a HACCP plan.

Successful implementation of a HACCP plan is also dependent upon the design and performance of facilities and equipment. The likelihood of the occurrence of a hazard in a finished product is definitely influenced by facility and equipment design, construction, and installation which play a key role in any preventive strategy.

Using HACCP Principles at Retail to Manage and Enhance Food Safety

The goal in applying the HACCP principles at retail is to have MANAGERS AND OWNERS of establishments voluntarily take purposeful actions to ensure a safe outcome. Managing for food safety must be as fully integrated into your operations as those actions that you might take to open in the morning, ensure a profit and manage cash flow, oversee personnel, or any other aspect of your business. Only by putting in place an active, ongoing system, made up of actions intended to create the desired outcome, can you improve food safety. Application of the HACCP principles provides one system that can meet that criterion.

The HACCP principles, combined with a good set of Standard Operating Procedures (SOPs) and a sound training program, can be the most important part of a food safety management system. The HACCP plan that you are going to develop is YOUR PLAN. You may seek assistance from others such as your regulatory authority or an outside consultant, but the design, implementation, and success of the plan rests with you.

You will notice in various parts of this Guide, e.g., in Procedural Step 3, and in the Operational Steps: Preparation and Set Up and Packaging, that the Guide speaks inconclusively to the method of controlling personal hygiene and bare hand contact with ready-to-eat food. The distinction focuses on whether such hazards should be considered part of a prerequisite program and managed through SOPs or as critical control points.

The HACCP System is Defined by Seven Principles.

- 1. Perform a Hazard Analysis.** This first principle is about understanding your operation and determining what hazards are likely to occur. This usually involves defining the operational steps that you take as food enters and moves through your business. At this point, you will also try to understand how the people, equipment, methods, and foods all affect each other.
- 2. Decide on the Critical Control Points (CCPs).** Which of the operational steps identified in principle #1 are critical to a safe outcome? Where can a hazard be prevented, eliminated, or reduced to an acceptable level? Which actions positively, absolutely, have to happen right? Is there a later step that will prevent, reduce, or eliminate the hazard? It is important to know that not all steps are CCPs. Generally, there are only a few CCPs in each process.
- 3. Determine the Critical Limits.** Each CCP must have boundaries that define safety. How will you know when the CCPs are under control? What are the regulatory standards? What will you measure against? Critical limits are the measurements that define safety and can usually be found in the Food Code. For example, for cooking hamburgers, the Food Code sets the critical limits at 155°F for 15 seconds. When critical limits are not met, it could mean that the food is not safe.
- 4. Establish Procedures to Monitor CCPs.** Once you have decided which operational steps are critical and have set the critical limits, someone needs to keep track of the CCPs in the flow of foods through your operation. Monitoring involves finding a way to see that the CCPs are kept under control and within the critical limits.
- 5. Establish Corrective Actions.** What will you do when things go wrong? When monitoring your CCPs you will occasionally find an operational step that is outside of your critical limits. You need to plan ahead and decide what your actions will be, communicate those to your employees, and train them in those decisions. This preventive approach is at the heart of HACCP. Problems will arise. You need to find them and correct them before they can cause someone to become ill or injured.
- 6. Establish Verification Procedures.** This principle is all about making sure that the whole system is in place and working. You will want to periodically make observations, calibrate equipment and temperature measuring devices, review records / actions, and discuss procedures with your employees. All of these activities will be for the purpose of ensuring that your system is real and checking to see if it needs to be modified or improved. Verification may also be conducted from the outside, such as by the regulatory authority or a third party.
- 7. Establish a Record Keeping System.** There are certain written records or kinds of documentation that will be needed in order to verify that the system is working. Refer to the following table for examples of simplified "records." These records will normally involve the HACCP plan, itself, and your monitoring activities and serve to document that you really do have an on-going system in place. Record keeping should be as simple as possible in order to make it more likely that employees will have the time to keep them.

HACCP is endorsed by the Food and Drug Administration. Combined with basic sanitation and a solid employee training program (prerequisite to the implementation of the HACCP principles), HACCP can provide the operator and employees a complete food safety management system.

Additional Information

For further information on the HACCP, please refer to the Food and Drug Administration Center for Food Safety and Applied Nutrition web sites:

"Managing Food Safety, A HACCP Principles Guide for Operators of Food Establishments at the Retail Level" DRAFT: APRIL 15, 1998 www.cfsan.fda.gov/~dms/hret-1.html.

"Hazard Analysis and Critical Control Point" www.cfsan.fda.gov/~lrd/haccp.html.

Regulatory Compliance

United States Department of Agriculture (USDA)

The USDA inspects meat, poultry, and rabbit slaughtering and processing plants. The United States Department of Agriculture (USDA) no longer “Authorizes” Cleaners to be used in USDA regulated facilities (dairy, meat and poultry processing plants). The term “USDA Authorized” is no longer used. Instead, the USDA has published performance standards that a cleaner must meet in order to be used for specific tasks in USDA facilities. Now products are labeled: “This Product Meets USDA Performance Standards for (A-1) Type Products.” It is the manufactureres’ responsiblity that the cleaner meets these performance standards. See literature sheet “USDA Performance Standards for Cleaning Products” for further information.

United States Environmental Protection Agency (EPA)

The EPA regulates products that make germicidal claims including sanitizers and disinfectants. The EPA requires that any germicidal claims made on the product label must be scientifically valid. For addition information: www.epa.gov.

United States Food and Drug Administration (FDA)

The FDA regulates the chemicals used in hand sanitizers and anti-microbial hand soaps. For additional information: www.fda.gov.

State Department of Agriculture, Health and/or Municipal Regulatory Agencies

State and/or city agencies regulate cleaning and sanitation programs used in food preparation areas. Different states and/or cities may handle these issues differently.

Local Sewage Treatment Regulations

Certain sewage treatment plants or wastewater agencies may limit the pH of wastewater discharge to sewers. The agency governing wastewater in the area should be consulted for applicable regulations, if any. The sanitation program should be modified to meet these guidelines, if necessary.

OSHA Hazard Communication Standard 29CFR1910.1200

All employees must be trained on how to protect themselves from hazardous chemicals, including all cleaners, degreasers, sanitizers etc.

OSHA HAZCOM Training must incorporate the following:

- The HAZCOM written program
- Safety Data Sheets (SDS)
- Labeling
- Personal Protective Equipment (PPE)
- Employee Training.

For Further Information: www.osha.gov/SLTC/hazardouscommunications/index.html

Lockout/Tagout 29CRF1910.147

All employees must be trained on the steps and checks to be undertaken when servicing or maintaining equipment powered by or containing potentially hazardous energy.

Written Plan

Lockout/tagout Procedure

Employee Training

For further information: www.osha.gov/SLTC/controlhazardousenergy/index.html.

Electric equipment powered by a power cord can be controlled after unplugging the cord and does not need to be locked or tagged.

Food Safety and Sanitation

General Guidelines



Sanitation in food preparation areas is a key to ensuring that:

- Safe food products are provided for retail consumption
- A quality image is presented to the customer and
- Local, state, and federal regulations are met.

In areas where food is processed or prepared, fats and greases need to be cleaned away. All surfaces must then be sanitized to reduce bacterial levels.

All items used to process or prepare meat, poultry, and other foods (knives utensils, saws, etc.) and surfaces in meat rooms and food preparation areas (countertops, walls, floors, equipment, etc.) need to be cleaned and sanitized.



Hand Hygiene

Of prime importance in any food service sanitation program is proper hand hygiene. Conventional or Foamy Soaps with anti-bacteria agents such as **Multi-Fresh Foamy Pro Antimicrobial Soap** is recommended. Wash hands for 30 seconds minimum and rinse with warm potable water. Use nail brush as needed.

Hands should be washed: After using the toilet, after smoking, after handling potentially contaminated material; money, mops, scrubbing equipment, shaking hands, after eating, after handling raw meats, poultry, seafood, or after performing janitorial work. **See literature for full list of Multi-Fresh Hand Soaps and Dispensers.**



Sani-Foam Foaming Non-Alcohol Hand Sanitizer is also an important part of Hand Sanitation. Sani-Foam is a no-rinse foaming hand sanitizer that can be used to kill 99.9% of common germs found on your hands. This water based sanitizer has been specially formulated with a unique quaternary ammonium antimicrobial compound (Benzalkonium Chloride, USP).



Alcohol hand sanitizers can dry out your skin with repeated use. Sani-Foam Non-Alcohol Hand Sanitizer contains moisturizers that will leave your hands smooth and soft and repeated use will not cause dry chapped hands.

Controlling Temperatures

Controlling food temperatures is critical to prevent microbial growth in food which can result in food borne illnesses. Food temperatures should be checked at regular intervals with clean, calibrated and sanitized thermometers. Documentation on what holding temperatures are recommended and at what intervals they be checked is vital to a program on food safety.

Recommended Holding Temperatures and Procedures

- Freezers: Keep at 15F or below.
- Refrigeration: 33 - 40F
- Cooking: Poultry - 165F; Ground Meats - 160F, Roast Beef - 140F for 12 Minutes or 130F for 121 Minutes
- Reheating: Reheat to 165F. Reheat only one time.
- Cooling and Storage.
- Cool Hot/Warm foods as quickly as possible.
- Cooked foods should be cooled uncovered in 4 " deep pans. Cover once the food is cooled properly.
- Hot Foods should be cooled to 65-70F within 2 hours and then cooled to 41F within another 4 hours.
- Melons should be pre-chilled for 24 hours before cutting.
- Pre-chill ingredients for Salads, other cold dishes.
- Large batches of liquids, such as soup should be placed in shallow, metal pans. Pans can be placed into an ice water bath with stirring, or place some ice in soup stock to help aid cooling.
- Large solid foods should be cut into smaller pieces to aid cooling. Use a blast chiller, if available.
- Use clean, calibrated and sanitized thermometers along with daily temperature log to keep track of food temperatures.

Food Safety and Sanitation

Recommended Holding Temperatures and Procedures (Continued)

- Inspect all incoming orders at receiving areas. Look for defects, damage, cleanlines, proper temperature, quantity and count.
- Store all foods and packaging 6 inches off the floor at all times and away from walls, if possible.
- Store and/or display raw food separately or below cooked food.
- Protect all packaging materials from contamination. Store upside down to protect food contact surface.
- Cover all foods when in storage, except when cooling hot/warm foods.
- Rotate stock. Date code everything. First in, First out.
- Follow strict shelf life policy for chilled, ready-to-eat foods for maximum freshness.

Cleaning and Sanitation.

Clean and sanitized equipment and surfaces is one of the most important elements in proper food handling. Bacteria, molds, mildews, fungus's etc. can contaminate food which can cause disease and foul odors. Controlling this microbial contamination is vitally important.

General Procedures

- Cleaning and Sanitizing must be done on a regular basis. This means daily cleaning by all shifts.
- All equipment, such as slicers, saws, grinders etc., must be disassembled and each part must be thoroughly cleaned with HD Hi-Foam and then sanitized with M-C 10 Sanitizer.
- All surfaces (food prep areas, cutting tables, counters) and surrounding areas should be thoroughly cleaned and sanitized.
- Always allow sanitized surfaces to air dry. This allows the M-C 10 sufficient contact time to allow it to work most effectively.
- All buckets used for cleaning must be properly labeled identifying the chemical in the container.
- A written plan specific to each department should be available at all times. Please contact Multi-Clean's Technical Service Department for assistance in developing a written plan, if needed.

Miscellaneous Guidelines

1. Sanitation chemicals should be stored in such a way as to eliminate the possibility of their contacting food or packaging material by leakage or spillage. Sanitation chemicals should be stored separately from rodenticides, herbicides, and insecticides.
2. All secondary package (quart and pint bottles, sprayers, buddy jugs, etc.) must be labeled per OSHA regulations with product identity and hazard warnings.
3. Sponges and rags should be stored overnight in a solution of M-C 10 Sanitizer in a covered pail.
4. The three basin food preparation area sink should NOT be used for hand washing or janitorial purposes.
5. Glass, kettles, pots, pans, etc., should be stored upside down. Utensils and items with handles should be stored with handles out.
6. Floors, walls, ceilings, ducts, etc. should be cleaned with dustless methods such as vacuuming, wet cleaning, or polyethylene dust attracting clothes. Sweeping is not recommended, as bacteria contaminated dust may simply swept into the air.
7. Cutting boards should be tilted during cleaning to allow them to drain and air dry.

Cleaning Schedule

Food preparation areas and equipment require periodic cleaning and sanitation. Though each situation is somewhat unique, the following guidelines can provide a basis for scheduling.

- Food contact, surfaces of kettles, grills, griddles, and other devices should be cleaned at least once a day.
- Non-food contact surfaces should be cleaned as necessary to remove dust, dirt, food particles, and other soilage.
- Every time there is a processing change between beef, poultry, pork, fish, etc., or if there is a change from raw to ready-to-eat foods, the food contact surfaces and utensils should be cleaned and sanitized.
- Every time there is an interruption in processing during which contamination may have occurred the food contact surfaces should be cleaned and sanitized.
- Food contact surfaces and utensils should be cleaned and sanitized after the final use each day.

Meat Room Cleaning Procedures

Surfaces in meat rooms and food preparation areas become soiled with grease during routine operations. Countertops, floors, walls, equipment, etc., all require cleaning (small items are cleaned separately by hand). When cleaning these surfaces the method used must be both efficient, that is, not take too long to accomplish, and effective leaving clear, grease-free, sanitized surfaces.

1: CLEANING/DEGREASING

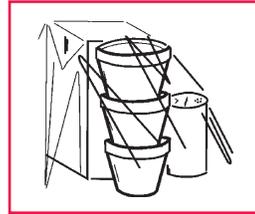
H.D. Hi-Foam Food Service Degreaser or 12 HD Hi-Foam are the recommended degreasers. Its high foam clings to vertical surfaces. The 12 HD Hi-Foam is dispensed using the Sanitation Station. The Sanitation Station mounts to the wall and draws in the 12 HD-High Foam and the 10 M-C 10 Sanitizer, diluting and dispenses properly diluted product through a multi-function foam gum (included with the Sanitation Station). Use a brush to agitate surfaces that have heavy build-up.

2: RINSE

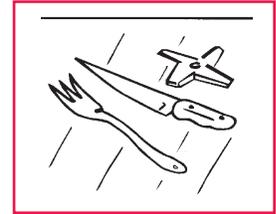
After the surfaces have been degreased they must be rinsed with potable water to remove residues of used degreaser. A garden hose nozzle or pressure washer are effective rinse methods.

3: SANITIZE

After rinsing, surfaces must be sanitized to destroy bacteria that may be present. M-C 10 Sanitizer is used for this purpose. It provides 200 ppm quaternary ammonium chlorides, is EPA registered and Meets USDA Performance Standards for D-2 Type Products. After spraying all surfaces with the sanitizing solution, surfaces should be left to air dry.



1. Remove or carefully protect food products and packaging material. Cover any non-washable equipment.



2. Gather knives, saws, cutting blades, and other small items for cleaning in three basin sink.



3. Clean up all loose debris on counter-tops and floors and dispose of in proper recycling or garbage containers.



4. Apply **12 HD High Foam**. Apply foam to all surfaces and equipment in meat cutting room.

Sanitation Station
Part Number: 421210

Some of the unique features include:

- Specially designed eductors require less water to operate, delivering better performance against the back pressure of long discharge hoses and spray guns.
- 4.5 gpm (18 lpm) rinse function provides full flow rinse for quick, effective rinsing.
- Stainless steel components are resistant to chemical attack and hard water deposits.
- Integrated hose rack eliminates need for separate, costly hose hanger.
- Easily understandable English/Spanish labeling to allow proper use by workers.
- System delivers effective performance with water up to 140° (60° C).



5. Scrub heavily soiled areas with a brush, if necessary.



6. Rinse with Potable Water. To apply potable water rinse, turn selector lever to the middle position, apply rinse to all surfaces.



7. Squeegee rinse-water down floor drain.



8. Sanitize all food contact surfaces just cleaned and rinsed by spraying with a solution of **10 M-C 10 Sanitizer**. Thoroughly wet all surfaces.

9. Allow to air dry. Do not rinse. All surfaces are now properly cleaned and sanitized.

Meat Room Cleaning Procedures

(Continued)

Daily Cleaning Tasks

Cover Wrapping Equipment & Scales
Clear the Decks
3 Basin Sink
Band Saws
Grinder and Mixer
Cuber
Slicer
Slace/wrapper
Work Bench Tops, Shelves, etc.
Meat Pans
Meat Cooler
Seafood Cooler
Display Cases
Telephone
Walls
Drains
Floors
Cleaning Equipment.

Weekly Cleaning Tasks

Display cases (Inside)
Freezer
Walk-in Cooler
Waste Containers
Tray and Lug Racks

Equipment

Band Saw
Grinder
Cuber
Slicer
Scale / Wrapper

Wash, Rinse, Sanitize

12 HD Hi-Foam

High Power Alkaline Detergent

Cuts through animal fats, greases and oils found in food processing. Use in meat processing plants, butcher shops - meat rooms, delis, institutional kitchens, restaurants. Meets USDA Performance standards for A-1 type products.

Multiple Uses

Use for cleaning walls, floors, countertops, butcher blocks and most other surfaces. Apply to vertical surfaces using the Multi-Clean Sanitation Station.

Rich Clinging Foam

When used through the special foamer attachment on the Multi-Clean Sanitation Station, HD Hi-Foam produces a thick foam that clings to walls for maximum contact.



12 HD High Foam
902823

10 M-C 10 Sanitizer

Use MC-10 Sanitizer as a meatroom sanitizer in food processing plants and grocery store meatrooms. Sanitize all surfaces including walls, floors, food prep surfaces in grocery stores, delis, restaurants, kitchens. Use in a 3-basin sink for sanitizing utensils after cleaning.

The Sanitation Station accurately dispenses a cleaner and sanitizer with the flip of a lever.

No Rinse Sanitizer

Designed for use in food processing or preparation areas to effectively sanitize all surfaces after cleaning and rinsing.

Sanitize or Disinfect

Dual use product, no rinse sanitizer at 1:512 dilution.

USDA Authorized

Meets USDA Performance Standards for D-2 Type Products.



10 M-C 10 Sanitizer
902803

Deli Room Cleaning Procedures

Daily Cleaning Tasks

Clear Decks
3 Basin Sinks
Slicers
Grinder/Food Processor
Counter Tops and Shelves
Knife Racks
Can Openers
Food Storage and Display Containers
Knives, Silverware
Scales
Walk-in Coolers and Freezers
Ice Machine
Pan Washer
Microwave Oven
Pizza Ovens
Wonder Roast Ovens
Stoves/Ovens
Ventilation Hoods
Display Cases
Wrapping Stations
Floors
Drains
Cleaning Equipment

Weekly Cleaning Tasks

Hoods and Filters
Store Rooms
Freezer
Walk-In Cooler
Pizza Oven
Display Cases (inside)

Equipment

Grills and Griddles
Deep Fryers
Range Hoods & Removeable Filters



**15 POWER
SUDS
902863**

15 POWER SUDS

Cuts Grease

POWER SUDS is excellent for removing grease, fats, cooking oils, and helps loosen baked-on foods.

Long Lasting Suds

The super concentrate formula produces long lasting suds for economical cleaning.

Dishwashing Procedure

1. PREPARATION

- Gather all items to be cleaned: and place on dishboard next to the three-basin sink.
- Flush, scrape and, if necessary, preclean items to be washed to remove debris and food stuff into trash receptacle.
- Sinks must be clean before use.

2. FILL SINKS

- Turn on water supply to SINK STATION dispenser and adjust water temperature to warm.
- Fill the first, leftmost basin to the desired level by turning the 15 Power Suds knob to on position.
Drain and refill as needed.
- Fill the second, middle basin with warm potable water.
Drain and refill fresh water as needed.
- Fill the third, rightmost basin to the desired level by turning the 10 M-C 10 Sanitizer knob to on position.

3. WASH, RINSE and SANITIZE

- Thoroughly wash all items in the first (wash) sink.
- Allow soapy water to drain off and move to the second sink. Rinse items by soaking in rinsewater.
- Move items to the third (sanitize) sink. Allow items to soak for at least 1 minute.
- Place items in drying rack to air dry. Do not re-rinse or towel dry.
- Check quat level frequently to assure sanitizing solution is effective. Change 10 M-C 10 Sanitizer solution when quat level drops below 200 ppm.



Food Service Sanitation

Use 15 POWER SUDS and 10 M-C 10 SANITIZER as part of an effective sanitation program.

Bakery Cleaning Procedures

Daily Cleaning Tasks

Clear the Decks
3 Basin Sinks
Mixers
Walls Behind Mixers and Sink
Freezers
Doughnut Fryer
Sanitary Doughnut Machine
Counter Tops
Shelves
Spice Cabinet
Ingredient Bins
Microwave Ovens
Can Openers
Mixing Bowls, Sheet Pans, etc.
Scales
Proof Box
Sheeter, Ronder, Divider
Decorating Station
Showcases and Back Bar
Telephones
Wrapping Station
Floor
Drains



Sink Station

Food Service Sanitation

Use 15 POWER SUDS and 10 M-C 10 SANITIZER along with the Sink Station (see page 8 for details) as part of an effective sanitation program.

Weekly Cleaning Tasks

Hoods and Filters
Sotrage Shelving
Floor Pallets
Reach-In Retarders & Freezers
Walk-In Freezer
Sheeter
Pan Washer
Racks
Cream Case

Equipment Cleaning Tasks

Bake Ovens
Deep-Fryers
Range Hoods with Removable Filters
Removable Hood Filters
Vertical cutter / Mixer
Pan Washer



Grill and Oven Gel Cleaner

- Removes Grease and Carbon Build-Up from Grills, Ovens and Vent Hoods
- Clinging Gel Formula
- No Solvents, Low Odor, No VOC's



910453, 1 Gallon

Grill and Oven Gel Cleaner is a strong clinging gel that will cut through grease and built-up carbon residues on grills, ovens and ventilation hoods. The clinging gel provides longer contact time to provide better cleaning power on vertical surfaces.

For use in all restaurants, cafeterias, kitchens, fast food operations, bakeries etc. Use on grills, stoves, ovens, ventilation hoods, racks, burners, waffle irons, griddles, rotisseries, drip pans, porcelain, ceramic tile, glass oven windows, exhaust fans, chrome, stainless steel, iron and copper.

Produce Room Cleaning Procedures

Daily Cleaning Tasks

Clear the Decks
3 Basin Sinks
Hanging Scale Pans
Mirrors
Display Racks and Tables
Work Bench Tops
Hand Tools and Knife Racks
Knives
Wrapping Station
Pineapple Corer
Vegetable Cutter
Juice Machine
Floor-Prep Area and Cooler
Cleaning Tools

Weekly Tasks

Floor-Prep Area and Cooler
Refridgerated Rack-Wet
Work Bench Shelves, Legs, and Frames
Storage Cabinets and Supply Shelves
Trimming/Waste Barrel
Drain

Multi-Task System



Multi-Task Dispenser



U-Fill Gun

Use the U-Fill Gun to dispense chemical directly into autoscrubbers or quart bottles.



Squeeze N Pour

Measure proper volume.
Just squeeze and pour directly into Mop Bucket or Autoscrubber

Odor Control

Keeping odors under control is a very important part of a good maintenance program in Grocery Stores or anywhere food is prepared and/or sold. Most foul odors are caused by bacterial growth in which the bacteria feed on any organic material (food waste, grease/oil, urine, septic waste, cleaner residues etc) and grow, multiply and produce enzymes that cause these foul odors.

To control these odors, use **BIO-POWER** which is a multi-purpose biological digester/odor counteractant. It contains a synergistic blend of microorganisms that release enzymes to consume a variety of organic debris including: trap & drain grease, dirty/greasy grout, rotting garbage, septic waste and other similar odor causing debris. BIO-Power is also effective at digesting urine odors found in restrooms.



Trap and Drain Maintenance: BIO-POWER effectively maintains flow through drain lines by consuming organic build-up in pipes. Excellent for grease traps, reduces or eliminates the need to pump traps. Use in all floor drains found in grocery stores, including the Meat, Produce, Bakery, Deli Departments.

Packaging

- 1 quart 902258
- 1 gallon 902253
- 5 gallon pail 902255

Floor Maintenance Program

Maintaining floors to be clean, shiny and dry can be one of the most challenging tasks a grocery store has, especially in the entrance and the check-out area. High volume foot traffic plus the shopping carts can track in massive amounts of dirt, grit, grease, rain and snow, all of which can destroy a floor finish quickly. This can cause poor appearance and slippery/unsafe conditions.

A proper floor maintenance program is essential for keeping the stores looking good and safe. Floor maintenance procedures can be broken into 3 broad categories that relate to frequency, cost and labor intensity. Understanding the methods and procedures needed to achieve better looking floors is the first step toward a successful Floor Maintenance Program.

Routine

- Dust mopping (often)
- Cleaning, scrubbing or damp mopping
- Burnishing or spray buffing
- Use of Walk-Off Matting

The more effort put into Routine maintenance will give these benefits:

- Improved day to day appearance
- Reduce recoating frequency
- Reduce stripping frequency
- Reduce total floor maintenance costs.

Restorative

- Scrub and Recoat

Done properly with the correct tools and equipment, this process will:

- Reduce floor yellowing
- Remove embedded dirt
- Avoid build-ups
- Reduce Stripping

Renovative

- Stripping

Sometimes, it is a necessary practice to thoroughly strip a floor, which is essential prior to applying seals/finishes.

Focus efforts on the first two R's in order to reduce or eliminate the third.

Floor Maintenance Program (continued)

In grocery stores, as other large retail stores, it is important to develop a separate Floor Maintenance Program for different areas of the store. For example: The front entrance and check out areas will need a more aggressive Floor Maintenance Program than the food aisles or other less traveled areas of the store. Below is a suggested maintenance program for different parts of a grocery store.

Suggested Maintenance Program

Entrances, Check-Out Areas

Daily

- Dust Mop 3-4 times per day
- Mop or autoscrub daily with **Century Maintenance Cleaner** (1 oz/gal.)
- Walk-off matting, 15 ft. minimum (extend to 30-50 ft. on poor weather days)
- Buff or burnish daily or as needed. (dust mop after burnishing). Use **Buff N' Clean** for low speed buffing or **RSB** for high speed burnishing as needed to restore shine.



Century Maintenance
A neutral pH cleaner for daily cleaning.

Weekly/Monthly

- Deep scrub floors with a blue pad using **Blue Blazes** at 4 oz.gal.
- Rinse floor with fresh water
- Apply 1-2 coats of **Decade 100***.



Decade 100
25% solids Floor Finish. Can be high speed or low speed maintained. Provides a deep shine with less coats.

Every 4-6 months

- Strip Floor using **Ultra Stripper** diluted 1:4.
- Rinse Floor
- Apply up to 4 coats of **Decade 100***. Wait 48 hours before applying additional coats, if desired.

Isles, Store Rooms, Break Rooms, Offices etc.

Daily

- Dust Mop 3-4 times per day
- Mop or autoscrub daily with **Century Maintenance Cleaner** (1 oz/gal.)
- Walk-off matting, 15 ft. minimum (extend to 30-50 ft. on poor weather days)
- Buff or burnish daily or as needed. (dust mop after burnishing). Use **Buff N' Clean** for low speed buffing or **RSB** for high speed burnishing as needed to restore shine.



R.S.B.
A High Gloss Restorer/
Spray Burnish

Monthly/Quarterly

- Deep scrub floors with a blue pad using **Blue Blazes** at 4 oz.gal.
- Rinse floor with fresh water
- Apply 1-2 coats of **Decade 100***



Blue Blazes
All Purpose Cleaner.
Great for "Scrub N' Recoat
Cleaning.

Annually

- Strip Floor using **Ultra Stripper** diluted 1:4.
- Rinse Floor
- Apply up to 4 coats **Decade 100***. Wait 48 hours before applying additional coats, if desired.



Ultra Stripper.
Our most effective and
safest stripper to use.

* Other Multi-Clean Floor Finishes can be used, depending on the maintenance program that is being used. For additional information, please refer to the following Multi-Clean Method Bulletins: Resilient Floor Care; High/Ultra High Speed Burnishing; Hard Surface Floors or contact Multi-Clean Technical Service Department for assistance in developing a specific floor care program for your store.

Glossary

Approved source means acceptable to the regulatory authority based on a determination of conformity with principles, practices, and generally recognized standards that protect public health.

Bacteria means living single-cell organisms. Bacteria can be carried by water, wind, insects, plants, animals, and people and survive well on skin and clothes and in human hair. They also thrive in scabs, scars, the mouth, nose, throat, intestines, and room-temperature foods.

CCP means Critical Control Point.

Contamination means the unintended presence in food of potentially harmful substances, including microorganisms, chemicals, and physical objects.

Cross contamination means the transfer of harmful substances or disease-causing microorganisms to food by hands, food-contact surfaces, sponges, cloth towels and utensils that touch raw food, are not cleaned, and then touch ready-to-eat foods. Cross contamination can also occur when raw food touches or drips onto cooked or ready-to-eat foods.

Corrective action means an activity that is taken by a person whenever a critical limit is not met.

Critical Control Point (CCP) means an operational step or procedure in a process, production method, or recipe, at which control can be applied to prevent, reduce, or eliminate a food safety hazard.

Critical Limit means a measurable limit at a CCP that can be monitored to control the identified hazard to a safe level in the food.

Fish means fresh or saltwater finfish, crustaceans and other forms of aquatic life (including alligator, frog, aquatic turtle, jellyfish, sea cucumber, and sea urchin and the roe of such animals) other than birds or mammals, and all mollusks, if such life is intended for human consumption. Includes an edible human food product derived in whole or in part from fish, including fish that have been processed in any manner.

Food means raw, cooked, or processed edible substance, ice, beverage, chewing gum, or ingredient used or intended for use or for sale in whole or in part for human consumption.

Food establishment means an operation at the retail level, i.e., that serves or offers food directly to the consumer and that, in some cases, includes a production, storage, or distributing operation that supplies the direct-to-consumer operation.

Foodborne illness means sickness resulting from acquiring a disease that is carried or transmitted to humans by food containing harmful substances.

Foodborne outbreak means the occurrence of two or more people experiencing the same illness after eating the same food.

HACCP means Hazard Analysis Critical Control Points.

HACCP plan means a written document which is based on the principles of HACCP and which describes the procedures to be followed to ensure the control of a specific process or procedure.

HACCP system means the result of implementing the HACCP principles in an operation that has a foundational, comprehensive, prerequisite program in place. A HACCP system includes the HACCP plan and all SOPs.

Hazard means a biological, physical, or chemical property that may cause a food to be unsafe for human consumption.

Internal temperature means the temperature of the internal portion of a food product.

Meat means the flesh of animals used as food including the dressed flesh of cattle, swine, sheep, or goats and other edible animals, except fish, poultry, and wild game animals.

Microorganism means a form of life that can be seen only with a microscope; including bacteria, viruses, yeast, and single-celled animals.

Molluscan shellfish means any edible species of raw fresh or frozen oysters, clams, mussels, and scallops or edible portions thereof, except when the scallop product consists only of the shucked adductor muscle.

Monitoring means the act of observing and making measurements to help determine if critical limits are being met and maintained.

National Shellfish Sanitation Program (NSSP) means the voluntary system by which regulatory authorities for shellfish harvesting waters and shellfish processing and transportation and the shellfish industry implement specified controls to ensure that raw and frozen shellfish are safe for human consumption.

Glossary (Continued)

NSSP means National Shellfish Sanitation Program.

Operational step means an activity in a food establishment, such as receiving, storage, preparation, cooking, etc.

Parasite means an organism that grows, feeds, and is sheltered on or in a different organism and contributes to its host.

Pathogen means a microorganism (bacteria, parasites, viruses, or fungi) that is infectious and causes disease.

Personal hygiene means individual cleanliness and habits.

Potentially Hazardous Food.

Potentially hazardous food means a food that is natural or synthetic and that requires temperature control because it is capable of supporting:

- a. the rapid and progressive growth of infectious or toxigenic microorganisms,
- b. the growth and toxin production of *Clostridium botulinum*, or
- c. in raw shell eggs, the growth of *Salmonella* Enteritidis.

Potentially hazardous food includes foods of animal origin that are raw or heat-treated; foods of plant origin that are heat-treated or consists of raw seed sprouts; cut melons; and garlic and oil mixtures that are not acidified or otherwise modified at a processing plant in a way that results in mixtures that do not support growth of pathogenic microorganisms as described above.

Procedural step means an individual activity in applying this Guide to a food establishment's operations.

Process approach means a method of categorizing food operations into one of three modes:

- a. Process one: Food preparation with no cook step wherein ready-to-eat food is stored, prepared, and served;
- b. Process two: Food preparation for same day service wherein food is stored, prepared, cooked, and served; or
- c. Process three: Complex food preparation wherein food is stored, prepared, cooked, cooled, reheated, hot held, and served.

Ready-to-Eat Food.

Ready-to-eat food means a food that is in a form that is edible without washing, cooking, or additional preparation by the food establishment or consumer and that is reasonably expected to be consumed in that form.

Ready-to-eat food includes potentially hazardous food that has been cooked; raw, washed, cut fruits and vegetables; whole, raw, fruits and vegetables that are presented for consumption without the need for further washing, such as at a buffet; and other food presented for consumption for which further washing or cooking is not required and from which rinds, peels, husks, or shells have been removed.

Record means a documentation of monitoring observation and verification activities.

Regulatory authority means a federal, state, local, or tribal enforcement body or authorized representative having jurisdiction over the food establishment.

Risk means an estimate of the likely occurrence of a hazard.

SOP means Standard Operating Procedure.

Shellfish means bi-valve molluscan shellfish.

Standard operating procedure (SOP) means a written method of controlling a practice in accordance with predetermined specifications to obtain a desired outcome.

Temperature measuring device means a thermometer, thermocouple, thermistor, or other device for measuring the temperature of food, air, or water.

Toxin means a poisonous substance that may be found in food.

Verification means the use of methods, procedures, or tests by supervisors, designated personnel, or regulators to determine if the food safety system based on the HACCP principles is working to control identified hazards or if modifications need to be made.

Virus means a protein-wrapped genetic material which is the smallest and simplest life-form known, such as hepatitis A.

The United States Department of Agriculture (USDA) no longer “Authorizes” Cleaners to be used in USDA regulated facilities (dairy, meat and poultry processing plants). The term “USDA Authorized” is no longer used. Instead, the USDA has published performance standards that a cleaner must meet in order to be used for specific tasks in USDA facilities. Now products are labeled: “This Product Meets USDA Performance Standards for (A-1) Type Products.” It is the manufactureres’ responsibility that the cleaner meets these performance standards. See the back page for a description of the USDA Codes listed below.

Multi-Clean cleaners by standard type

A-1 HD Hi-Foam,	C-1 Bio-Power Plus
A-1 Multi-Task 12 HD Hi-Foam	C-1 B-Q 32 Pine Odor Cleaner
A-1 Multi-Shine	
A-1 Multi-Task 2 Multi-Shine	C-1 Blue Blazes
A-1 Formula 305	C-1 Multi-Task 6 Blue Blazes
A-3 Phos Clean	C-1 Century Maintenance
	C-1 Multi-Task 5 Century Maintenance
A-4 Pressure NB	
A-4 Formula 340	C-1 Eliminator 3
	C-1 Multi-Task 3 Eliminator 3
	C-1 Mastery dL
	C-1 Power Suds
	C-1 Multi-Task 15 Power Suds
D-1 Century Q 256	
D-1 Multi-Task 256 Century Q 256	C-1 Red Lightning
D-1 Millennium Q	C-1 Super Clean Shine
D-1 Multi-Task 64 Millennium Q	
	C-1 Tough Green
	C-1 Multi-Task 70 Tough Green
D-2 M-C 10 Sanitizer	C-2 Foamy MAC
D-2 Multi-Task 10 M-C 10	C-2 Multi-Task 4 Foamy MAC

Floor Seals and Coatings

As of August, 1994 the USDA no longer authorizes individual coatings, sealers or paints. Instead, the USDA Audit System requires a letter of certification from the manufacturer prior to the application of a coating in a federally inspected plant (office areas not included). Please request a letter of certification from Multi-Clean prior to the sale of a floor coating to a federally inspected plant. A description of where the coating will be used should be included with the request.

The U.S.D.A. Cleaner Codes

A. CLEANING COMPOUNDS

A-1. General Cleaning. For use on all surfaces, or for use with steam or mechanical cleaning devices in all departments.

Before using these compounds, food products and packaging materials must be removed from the room or carefully protected. After using these compounds, surfaces must be thoroughly rinsed with potable water.

A-3 Acid Cleaners

A-4. Floor and Wall Cleaners. For use in all departments.

Before using these compounds, food products and packaging materials must be removed from the room or carefully protected. After using these compounds, all surfaces in the area must be thoroughly rinsed with potable water.

A5. Freezer Floor and Wall Cleaners. Floor and wall cleaners for subfreezing temperatures.

When used in areas with subfreezing temperatures, potable water rinsing is not required following use provided that the solution and solubilized soil are effectively removed by wiping or wet vacuuming.

A-8. Degreasers or Carbon Removers. For food cooking or smoking equipment, utensils, or other associated surfaces. Before using these compounds, food products and packaging materials must be removed from the area or carefully protected. After using these compounds, all surfaces must be thoroughly rinsed with potable water. The compounds must be used in a manner so that all odors associated with the compounds are dissipated before food products or packaging materials are re-exposed in the area.

C. COMPOUNDS USED IN INEDIBLE AND NON-PROCESSING AREAS

C-1. General Cleaners. Compounds for use on all surfaces in inedible product processing areas, non-processing areas, and/or exterior areas. These compounds must not be used to mask odors resulting from insanitary conditions. They must be used in a manner which prevents penetration of any characteristic odor or fragrance into edible product areas. Compounds containing isomers of dichlorobenzene, or other substances toxic by inhalation, may be used only in areas where there is adequate ventilation to prevent accumulation of hazardous vapors. For use on food contact, rinsing with potable water is required.

Permission for the use of these compounds on loading docks and other similar areas is left to the discretion of the inspectors in charge of the plants.

C-2. Compounds for use in toilets and/or dressing rooms.

D. SANITIZERS

D-2. Sanitizers not requiring a rinse.

Before using these compounds, food products and packaging materials must be removed from the room, or carefully protected. A potable water rinse is not required following use of these compounds on previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains which can adulterate or have a deleterious effect on edible products. See label directions for clarification. A potable water rinse is required following use of these compounds under conditions other than those stated above. The compounds must always be used at dilution and according to applicable directions provided on the EPA registered label.

E. EMPLOYEE HAND CARE

E-1. Handwashing compounds for use in all departments.

The compounds must be dispensed from adequate dispensers located a sufficient distance from the processing line to prevent accidental product contamination. After the use of the compounds, the hands must be thoroughly rinsed with potable water. Under conditions of use, there can be no odor or fragrance left on the hands.

E-2. Handwashing and Sanitizing Products

E-3. Hand Sanitizing Products

E-4. Hand Lotions/Cleaners- Non-Food Contact