(A) Policy Statement

Food and Nutrition Services (FANS) participates in a strict environmental sanitation program.

(B) Purpose of Policy

Strict environmental sanitation prevents the transmission of disease carrying organisms.

(C) Procedure

1. Walls, floors and storage areas are routinely cleaned with appropriate detergents.
2. Dishwashing procedures and techniques will be carried out as specified by state and local health codes.
3. Utensils will be sanitized using the approved method for ware washing.
4. Staff is trained to properly clean and sanitize all food service equipment used in the department.
5. Cracked, chipped, crazed china and glassware is discarded.
6. The dumpster, waste removal and trash storage areas will be cleaned and sanitized on a scheduled basis by Environmental Services.
7. Garbage shall be removed from work stations on a predetermined, timed schedule.
8. Garbage cans shall have tight fitting lids, no permeable liners and shall be cleaned daily.
9. Outside doors are never left open. Unscreened windows are never opened.
10. A fly and insect program is implemented when necessary be a contracted company.

Approved by:

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