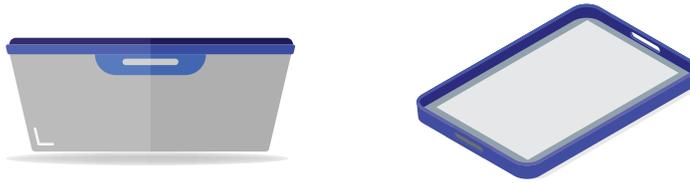


Cleaning Procedure for Bins/Trays: Student Nutrition Programs

Wash, rinse and sanitize bins and trays using the steps below:

1. Wash the inside (bottom and sides) and lids of the bins and trays with warm soapy water to remove any visible dirt.



2. Rinse the bins and trays with water.
3. Make a bleach sanitizing solution: Measure 1 litre of water and add ½ tsp of ordinary household bleach (5.25% sodium hypochlorite*). Mix well and test solution. Chlorine test strips can be used to check the strength of bleach solutions.
 - **Wear protective equipment** such as: eye goggles, gloves and apron when making the bleach sanitizing solution.
4. Use a spray bottle to spray the sanitizing solution inside and outside of the bins and trays.



5. Allow the bins and trays to air dry.
 - Repeat these steps after each use and when visibly dirty.
 - If a bin or tray is in a hall or classroom where many people can touch it over a period of a day or week, the exterior surface should be cleaned and sanitized every day.
 - Most Toronto school boards approve of the use of bleach in food preparation areas. When in doubt, check with your school board.
 - **Mix bleach with water only.**



Using Bins and Trays

- Food must be protected from contamination. If exposed/unwrapped food is present, a cover is required. A container lid, food grade plastic wrap or foil is suitable, where necessary.
- If the food inside the bin or tray is already wrapped, a cover is not required.
- Bins and trays must have smooth surfaces that allow for easy cleaning.
- Cracked or scratched bins and trays must be discarded; they cannot be properly washed and sanitized.
- Store bins and trays off the floor and protect them from contamination.
- Depending on the food items (e.g. loose apples), the use of trays is preferred over bins to allow for easier selection of food by students and to minimize hand contact.
- Separate food items within the bins or trays using reusable plastic containers or disposable items such as plastic bags.
- You may use cooler bags with ice packs for cold items such as milk, yogurt and cheese.
- Wash and sanitize cooler bags and multiple-use plastic containers before each use and when visibly dirty.
- * Visit Public Health Ontario's online dilution calculator to determine if your solution has the correct ratio of bleach based on the standard 5.25% Sodium hypochlorite <https://www.publichealthontario.ca/en/health-topics/environmental-occupational-health/water-quality/chlorine-dilution-calculator>