



**Recommended Cleaning and Maintenance
Schedule for Bug Blocker Doors
Guidelines for Food Processors, Food Packaging and Distribution Facilities**

According to the FDA Guidance documents and regulatory information a sanitation program is recommended and the use of a comprehensive sanitation program be developed to avoid microbial contamination of products in the food processing facility. Establishing sanitation standard operating procedures (SSOPs), including a cleaning and sanitizing procedure with a regular schedule for all equipment, storage areas, food processing, food production areas, air systems, and water storage areas. Including as part of the sanitation schedule the name of the employee (and alternate when primary employee is absent) responsible for the activity, the equipment to be cleaned, the frequency of cleaning, procedures for cleaning (including type and concentration of cleaning compound and sanitizer), and the name of an employee responsible for verifying the program effectiveness by inspection. FDA recommends the use of a comprehensive sanitation program developed by a trained employee such as a certified sanitarian to avoid microbial contamination of product in a processing facility. Avoiding cleaning and sanitizing equipment during processing operations to prevent contamination

Cleaning and sanitizing steps

Work from top down for cleaning and sanitizing activities.

1. Pre-rinse the door with adequate quality water
2. Remove any heavy debris from door with dedicated nylon brush or broom (not straw).
3. We recommend a few drops of an approved light detergent into a bucket of water. Some degreasers or aggressive cleaners may actually pit the metal allowing harborage of bacteria. Aggressive stainless steel cleaners not recommended– Special cleaners have been formulated to significantly improve the look of metal and stainless steel. However, many of those cleaners are not food safe. Pay attention to the labeling!
4. Foam and scrub the door from the top down with an effective cleaner using dedicated brushes or cloth. Be sure to clean tracks, both sides of the doors, and any brush seal. Don't forget the bottom of the door too.
5. Thoroughly rinse the door, floors, and drains with adequate quality water using a low pressure hose
6. Remove excess water from floors
7. Doors may air dry or use a microfiber cloth to dry.
8. If wanted your approved sanitizing product may now be used.