
DO IT RIGHT!

Drain cleaning



Sanitation

Ensure drains in your facility are cleaned regularly.

Wet drains are a high risk area in any food processing facility because they provide a place for germs to hide and grow.

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Sanitation

Here's how to clean your drains:

- Remove the drain cover and basket (if present).
- Use a dedicated brush to remove any large debris.
- Apply a cleaning solution according to the manufacturer's directions.
- Scrub the inside of the drain and the drain cover.
- Rinse with potable water.
- Apply a sanitizer solution.
- Place the cover back on the drain.
- Remember to keep the drain brush soaked in sanitizer while transferring to storage area.
- Store the brush in a designated spot to avoid any cross contamination.

Do not clean drains during production hours or use high pressure water to prevent cross contamination of your food and equipment.