



# The Idaho Foodbank

## Cleaning and Sanitizing Allergenic Food Spills

### Job Aid

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*Spring, 2022*

# Cleaning Paper Checklist

## Allergenic Products

Are you handling one of the following?



**Milk**



**Eggs**



**Soy**



**Wheat**



**Peanuts**



**Tree Nuts**



**Fish**



**Shellfish**

## Containing Spill

1. Stop current task unless doing so causes a safety concern.
2. Move source of leakage or spillage away from other products.
3. Check for spillage onto other products.
4. Visually inspect the surrounding area to determine cross-contact of other products.

<b>If the cross-contacted product is...</b>	<b>Then...</b>
In glass or hard plastic packaging	product should be set aside to be cleaned and sanitized.
In paper or soft plastic packaging	product should be discarded in a dumpster.
Non-packaged produce	produce should be discarded in a dumpster.

## Clean Area

1. Gather cleaning supplies
  - Broom (for dry spills)
  - Mop
  - Bucket
  - Wet floor signs
  - Cleaner
  - Sanitizer
2. Clean the area
3. Wipe shelves with cleaner
4. Put out wet floor signs
5. Clean floor in the spillage area

If the spill is...	Then...
A dry product	sweep surrounding area before mopping.
A liquid product	mop surrounding area according to mopping job aid.

## Sanitize the Area

1. Sanitize racking and floor with sanitizer.
2. Visually inspect the area to verify proper cleaning and sanitizing has been accomplished.



3. Give the area time to dry.
4. Put cleaning supplies away.