

Facility cleaning and disinfection (facility and facility equipment)

1. User:
 - all beekeepers
2. Frequency of use:
 - as required
 - operations with a large honey packing component will clean and sanitize their facilities regularly while packing honey
3. Reasons for recording this information include:
 - business management
 - this record is part of CFIA registration requirements
 - maintaining equipment is an important to ensure the smooth running of the operation
 - well maintained equipment will have greater value if sold
 - it helps ensure the cleaning schedule is maintained
 - maintain staff accountability for facility and equipment cleaning
 - bee biosecurity
 - part of overall management to improve bee biosecurity
 - food safety
 - helps ensure correct protocol followed
 - provides a tool for tracing potential contaminants in honey
 - part of overall management to reduce potential contaminants in honey
4. References to the Bee Biosecurity Standard and CBISQT:
 - Bee Biosecurity Standard: pages 74-75 and 124-126
 - CBISQT: pages 80 – 87
 - this template is an adaptation of Bee Biosecurity Standard form 7.0 (page 149), and CBISQT form 9.0.3 (page 146)
5. General comments:
 - keep a copy in each applicable room of the honeyhouse for easy updating
 - small beekeepers with temporary extraction facilities should review sanitation standards to ensure that they are producing honey which follows food safety standards