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| Facility cleaning and disinfection (facility and facility equipment) |
| 1. User:
 |
|  | - all beekeepers  |
| 1. Frequency of use:
 |
|  | - as required - operations with a large honey packing component will clean and sanitize their facilities regularly while packing honey |
| 1. Reasons for recording this information include:
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| - 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  |
| 1. References to the Bee Biosecurity Standard and CBISQT:
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|  | - 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)  |
| 1. General comments:
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|  | - 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 |