|  |  |  |
| --- | --- | --- |
| 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: | | |
| - 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: | | |
|  | - 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: | | |
|  | - 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 | |