

## 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