

# Storage and Removal of Waste

## Self-Inspection Checklist



Sewage and solid waste are a source of food contamination, odours, insects and rodents. Handling, storage and disposal should be done in a sanitary manner which does not expose the food premises or food products to potential contamination or pest infestation. Insure your waste management system meets local or provincial/territorial requirements.

### Indoor Waste Management

Are containers leak-proof, non-absorptive with tight-fitting lids and easy to clean? \_\_\_\_\_

Designed to minimize the attraction of pests and potential airborne contamination

Are containers labeled – food scraps, refuse, and recyclables (ie: paper, glass, metal, plastics)? \_\_\_\_\_

Use colored containers to aid with separation of materials

Are containers in sufficient numbers, easily accessible and kept away from food contact surfaces? \_\_\_\_\_

Allocate and manage waste collection stations and train staff how to utilize them effectively

Are containers cleaned and sanitized as often as necessary, *both* inside and out, in an area away from food preparation and food storage? \_\_\_\_\_

### Outdoor Waste Management

Are waste containers equipped with covers and kept closed at all times? \_\_\_\_\_

Are waste containers regularly emptied when full or at least twice a week? \_\_\_\_\_

Are waste containers and the related area maintained in a manner that does not attract pests? \_\_\_\_\_

Are waste containers regularly cleaned *and* sanitized using a scrub brush, a steam pressure hose, or other waste container cleaning and sanitizing equipment? \_\_\_\_\_

**Note:** Waste water produced while cleaning containers is considered sewage and must be disposed of in a sanitary manner. Check with your health inspector and waste disposal contractor for proper procedures



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