



GOING GREEN in the SCHOOL KITCHEN



With the passage of Public Act 09-81 in 2009, school districts are required, as of July 1, 2011, to implement a green cleaning and maintenance program in all school buildings. The new statute language requires each school district to adopt a green cleaning program that provides for the procurement and use of environmentally preferable cleaning products for use in school buildings and facilities.

Kitchen staff have questioned how they should implement a green cleaning program in the kitchen. This fact sheet is designed to provide information on how to use green cleaning products while maintaining the proper sanitizing required by regulation.

Products that must be green include general purpose cleaners, bathroom cleaners, carpet cleaners, glass cleaners, floor finishers and strippers, hand cleaners and soaps. The statute does NOT apply to sanitizers or disinfectants, or any products for which guidelines or standards have not been established. However, under green cleaning principles, the use of sanitizers should be managed so that they are only used where they are needed.

Know the Difference between Cleaning and Sanitizing

Cleaners: All-purpose cleaners remove dirt and most organisms.

Sanitizers: Sanitizers reduce bacteria (99.999%) to safe levels on inanimate surfaces. They are registered by the EPA.

- Green cleaning products are designed to have less of an effect on human health and the environment when compared with other competing cleaning products.
- Green cleaners are certified by a third party such as Green Seal or Eco-Logo.
- Use certified green cleaners to clean food contact surfaces before sanitizing and on surfaces that do not require sanitization.
- Use sanitizers only on surfaces that require sanitization. Refer to the table on page 2 for more details.

School kitchens may use certified green products for selected uses in the kitchen such as for stainless steel, floors, degreasing, drains, equipment, and tables. However, any cleaner used on a food contact surface must be appropriate for that use.

For additional guidance on sanitizing, speak to the school Food Service Director or your local health department.

<u>Recommended Cleaning Protocols for School Kitchens</u>		
	Clean w/Green Cleaner	Sanitize
Non-food contact surfaces: shelves, windows, ovens, stove tops, cabinets, floor, glass	X	
Food contact surfaces:		
Pots & pans, cutting boards, glasses, dishes, utensils	X	X
Countertops, equipment (mixers, blenders, slicers, scales), interior of refrigerator, dishwasher*	X	X
**Lunch tables	X	

*If using a dishwasher designated by the manufacturer for use in an industrial setting, follow the manufacturer's directions for cleaning and sanitizing; if hand washing the items, a three compartment sink must be used to wash, rinse and sanitize.

**During an outbreak of gastrointestinal illness or flu, clean lunch tables more frequently, between uses.

In an outbreak situation, seek direction from the local health department, especially if vomiting or diarrhea has occurred, as there are special protocols to follow for sanitizing.

For more information:

- Public Act No. 09-81: AN ACT CONCERNING GREEN CLEANING PRODUCTS IN SCHOOLS.

<http://www.cga.ct.gov/2009/ACT/PA/2009PA-00081-R00HB-06496-PA.htm>

- Public Health Code section 19-13-B42 Sanitation of places dispensing foods or beverages, part j(3):

http://www.ct.gov/dph/lib/dph/agency_regulations/sections/pdfs/title_19_health_and_safety/phc/chapter_ii/19-12_sanitation_of_food....pdf

- Green Seal: <http://www.greenseal.org/>

- Ecologo: <http://ecologo.org/en/>

If you have additional questions, contact the CT DPH Food Protection Program at 860-509-7297

