

Cleaning and Sanitising Floor Drains



SCOPE

This guide provides a step by step guide for Cleaning and Sanitising Floor Drains in Pharmaceutical and Food Manufacturing Facilities.

Set a regular cleaning regime, the more frequent the better.

EQUIPMENT

PPE:

Chemical resistant gloves, apron, slip resistant boots and safety glasses.

Cleaning Supplies:

Colour coded brushes and buckets to avoid cross contamination.

Cleaning Solution:

Hydrogen peroxide based multi-purpose cleaner for floors – 1:10 dilution



PROCEDURE

STEP 1

1.1 Remove the cover plate.

1.2 Cover plates can either [1] solid, [2] perforated, [3] slotted, [4] bar grate

1.3 Use a pump-operated suction lifter to remove the solid cover plate.

1.4 Place the cover plate in the bucket of cleaner and brush if necessary.

1.5 For open cover plates, ensure that each individual opening is thoroughly cleaned.



PROCEDURE

STEP 2

1.1 Remove the internal components if present.

1.2 Internal components can either [1] filter/strainer baskets, [2] bell type foul air traps, [3] bottle type foul air traps.

1.4 Place the components in the bucket of cleaner and brush if necessary.

1.5 For filter/strainer baskets, ensure that each individual opening is thoroughly cleaned.

