

# Passing by the lane of cleanliness: action plans for sanitation improvement of gr...

[Business](#)



Grocery stores are one of the many places that people from all walks of life go to. They are the source of almost anything that we might ever need for a day's, a week's, or a month's living. No food on the table? A beer on the fridge? Or even laundry soap? Head off to your nearest grocery store and you are sure to find there what you are looking for! However, as much as they provide the things for our necessities, comfort, and sanitation, how sure are we that these grocery stores themselves are clean and reliable for a healthy living? Below are several action plans for improving the sanitation of particular grocery store departments: Delicacies and Bakery Lane

**Make sure** that all deli and bakery products to be sold are fresh and of the latest date. Take away from the shelves those that will nearly expire and are already expired to avoid harm to the health of customers.

**Present products** in an attractive, orderly, and well-prepared packaging. This will not only attract buyers to purchase, but prevent flies, rats, and other organisms from watching over the products, as well. Breads, cakes, and other bakery products that do not have packaging should be stored inside glassed shelves to maintain freshness and avoid flies from flying over them.

**Meat and Produce Lane** Same as for deli and bakery products, make sure that all meat and produce are fresh when being sold. When storing meat in freezers, keep the right temperature to keep them fresh and to avoid development of bacteria. Never store strong chemicals and other toxic products near food items.

**Dairy Products Lane** Make sure all dairy products including milk, butter, cheese, and eggs are fresh. Throw away the ones that are already expired.

Make sure that the products are safely sealed and the packaging is right.  
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Products with damaged packaging should not be sold to consumers. Clean spills right away.

Moreover, ask customers to open the products, as much as possible, when they have already exited the store to avoid spills and other mess.

Furthermore, to ensure cleanliness, safety, and reliability of grocery stores in the country, their employees and staffs should always prioritize the health of their customers. They should be responsible enough to observe cleanliness and inspect for any mess at all times inside the store. SOURCE: [http://www.msnbc.msn.com/id/10976595/?page= 2](http://www.msnbc.msn.com/id/10976595/?page=2)