

CLEANING AND SANITISING

Food Act 2006
Food Standards Code



Food businesses must maintain their premises to a high standard of cleanliness and hygiene. This includes the fixtures, fittings and equipment, as well as those parts of vehicles that are used to transport food. There must be no accumulation of garbage, recycled matter, food waste, dirt, grease or other visible matter.

A dirty food premises significantly increases the risk of food contamination. This contamination can be physical, such as dirt or grease, or biological, whereby bacteria are transferred onto the food. Ensuring a food premises is cleaned and sanitised appropriately is one of the most important factors relating to the safety of food.

WHAT DOES 'CLEAN' AND 'SANITISE' MEAN?

Cleaning and sanitising are two different processes. Both are needed to reduce the risks of foodborne illness.

Cleaning involves the removal of dirt, grease and food debris, usually by using hot water and detergent.

Sanitising is a process that destroys bacteria by reducing the numbers present on a surface to a safe level. This is achieved by the application of either heat or specific sanitising chemicals.

A surface needs to be thoroughly cleaned before it is sanitised. Therefore, cleaning and sanitising should be done as separate process steps. Sanitising chemicals are unlikely to be effective in the presence of food residues and detergent.

PLANNING FOR CLEANING AND SANITISING

When planning your cleaning and sanitising program, consider the following.

- » Educate staff on correct cleaning and sanitising procedures.
- » Regularly check the standard of cleaning and re-educate staff where required.
- » Cleaning cloths must be laundered and allowed to dry after every use.
- » Disassemble equipment before cleaning, such as a meat slicer or blender.
- » Cleaning equipment must be kept clean, such as mops, buckets, dust-pans, brooms etc.

CLEANING RECORDS

Develop a plan that includes all fixtures, fittings and equipment that needs to be cleaned. Consider:

- » which equipment needs only to be cleaned, and which equipment comes into contact with food and therefore must be cleaned and sanitised
- » how often equipment should be cleaned, for example:
 - a probe thermometer must be cleaned and sanitised between every use
 - a meat slicer or stick blender must be cleaned and sanitised every 4 hours when in use
 - floors must be cleaned daily
 - ceiling fans may only need to be cleaned as required (e.g. monthly)
- » how it should be cleaned (e.g. equipment dismantling instructions, detergents to be used, whether soaking is required, dishwasher or hand scrubbing instructions, etc.)
- » how it should be sanitised (e.g. chemical sanitiser instructions including dilutions, contact times, rinsing, shelf life of diluted product, etc.)
- » which person is responsible for each cleaning and sanitising task.

STEPS FOR EFFECTIVE CLEANING AND SANITISING

The six recommended steps for effective cleaning and sanitising are:

1. Pre-clean: scrape or wipe food scraps and other matter off surfaces and rinse with water.
2. Wash: use hot water and detergent to remove grease and food residue (soak if needed).
3. Rinse: rinse off detergent and any loosened residue.
4. Sanitise: use a sanitiser to destroy remaining microorganisms (refer to manufacturer's instructions).
5. Final rinse: wash off the sanitiser if necessary (refer to manufacturer's instructions).
6. Dry: allow to drip dry or use single use paper towels.

CLEANING AND SANITISING

Food Act 2006
Food Standards Code



HOW TO SANITISE

Sanitation of eating and drinking utensils and food contact surfaces should only be done after they have been thoroughly cleaned, otherwise it may not be effective.

Sanitising can be achieved through the use of hot water, chemicals or other processes. The two easiest sanitising methods are:

Soaking items in very hot water

Achieved using a dishwasher that has a sanitising cycle, or by immersion in water at a minimum temperature of 77°C for at least 30 seconds. To achieve this, the sink may need to have a heating element or hot water delivered at a higher temperature.

Apply a commercial food-grade sanitiser

Apply according to the manufacturer's instructions. Check the required concentration, contact time, and whether it must be rinsed off.

Please note that the following are not acceptable food-grade sanitisers:

- » vinegar
- » non-commercial grade sanitisers, such as 'Spray n Wipe'
- » disinfectant that is designed for cleaning non-food contact surfaces.

MORE INFORMATION

If you require further information, visit Council's website townsville.qld.gov.au, or call Council's Customer Service Centre on 13 48 10.

EXAMPLE OF A CLEANING ROSTER

Equipment or item	Premises name:			Week commencing:				Required frequency
	Tick							
	Mon	Tues	Wed	Thur	Fri	Sat	Sun	
1. Bain-Marie	DJ	DJ	DJ	DJ	DJ	DJ		Daily
2. Work Bench	DJ	DJ	DJ	DJ	DJ	DJ		Daily
3. Floors	AP	AP	AP	AP	AP	AP		Daily
4. Ceiling			AP					Monthly

EXAMPLE OF A CLEANING PROCEDURE

Job Number: 1	How to clean: Bain-marie
Notes: <ul style="list-style-type: none">• Chemicals are kept in storage shed.• See Jeff for key.• Use protective eyewear when mixing sanitiser. Eyewear kept under sink.	<ol style="list-style-type: none">1. Drain water from unit, remove and throw out food, etc. from trays2. Remove detachable trays and grids3. Rinse in warm water4. Wash in warm water with detergent, use brush and scourer, as needed. Soak if needed.5. Rinse in clean water.6. Apply food grade sanitiser solution to inside of bain-marie.
How often:	Every day after use
Products used:	Scraper, brush, scourer, detergent, sanitiser
Who will clean:	Kitchen hand Dave Jones