



Cleaning and Sanitising

It is important that food business owners and food handlers understand the importance of cleaning and sanitising within their food business. It is a legal requirement for premises and fixtures, fittings and equipment and food contact surfaces to be maintained in a clean condition.

Additionally, any food contact surface or eating or drinking utensil needs to be sanitised.

Cleaning and sanitising are important steps you must take as they help prevent the growth and spread of organisms that cause food borne illness, help reduce the activity of pests within the food premises.

What are my legal requirements?

A food business must maintain food premises and fixtures, fittings and equipment to a standard of cleanliness where there is no accumulation of;

- Food waste
- Dirt
- Grease, or
- Other visible matter

Additionally, garbage and recycled matter needs to be stored in appropriate containers.

Clean means that surfaces are clean to touch and free of visible matter and without objectionable odour.

How do I clean?

There are three (3) basic steps to effective cleaning:

- Scraping, wiping or sweeping away food scraps and rinsing with water
- Clean with detergent and hot water - Cleaning removes dirt from the surface, but does not kill bacteria. (protective gloves may be required).
- Sanitise the surface for a period of time (as per manufacturer's instructions) after cleaning with



detergent - Sanitising reduces the number of micro-organisms to safe levels.

- Allow the surface to drip dry - This prevents potential contamination from wiping with a dirty cloth.

What is Sanitising?

Sanitising is the process of applying to a clean surface heat and/or chemicals (or other approved process) to reduce the number of bacteria and other organisms to a safe level.

Sanitising can be performed using hot water (manually or using dishwasher) or through use of chemicals.

Important: Sanitising must be performed on all food contact surfaces and eating and drinking utensils.

How do I sanitise?

Ensure that the item to be sanitised is in a clean condition. Sanitising is not effective on unclean surfaces.

Dishwasher

To sanitise effectively with a dishwasher a rinse cycle temperature of at least 77 degrees and a rinse cycle of greater than 30 seconds is required. Lower temperatures and longer rinse cycles may achieve the same outcome.

Chemicals

Chemical sanitisers are generally chlorine or ammonium based compounds. Products appropriate for use in food businesses are available from commercial chemical suppliers and retailers. It is important when using

chemical sanitisers that the product is designed for use in food premises and that manufacturers instructions are followed. Some chemical sanitisers require residues to be rinsed off the food contact surface after use.

Dilution rates, contact times and safety instructions vary from product to product.

Using bleach as a sanitiser

Unscented bleach is a chlorine based chemical that can be used to sanitise food contact surfaces when diluted correctly. As a guide the following table provides an indication of how to dilute bleach.

How much water?	How much bleach?			
	Using household bleach (4%) chlorine		Using commercial bleach (10%) chlorine	
Concentration required (ppm)	50 ppm	100 ppm	50 ppm	100 ppm
5 litres	6.25ml	12.5ml	2.5ml	5ml
10 litres	12.5ml	25ml	5ml	10ml
50 litres	62.5ml	125ml	25ml	50ml

Developing a Cleaning Schedule

All food businesses should have a cleaning schedule to ensure all areas of the food business are kept clean and sanitised.

Creating a Schedule

Walk through the premises and make a list of everything that needs cleaning. Start with areas such as the structure (floors, walls and ceilings), equipment, fittings and fixtures. Consider all areas whether frequently cleaned or not.

Beside each item listed, write down the cleaning product and method. Then write how often it should be cleaned, the person responsible for making sure the task is completed and the date it is to be completed by.

Implement the Schedule

Laminate the chart and use a water-based marker to complete the schedule.

Ensure all staff know the schedule, how it works and the role they play.

Place the schedule on the wall so it can be easily seen by all staff.

Regularly review the schedule and check that all tasks are completed.

General Cleaning Rules

- Clean up all spills immediately.
- Clean and sanitise all cutting boards and food preparation benches after each use. This is particularly important when changing from preparing raw to cooked foods.
- Each day, clean and sanitise areas and appliances directly involved with food preparation.
- Schedule areas that are not cleaned daily, such as shelving, exhaust canopies and behind equipment, for cleaning and sanitising weekly.
- Store cleaning products away from food.
- Use different cloths for different areas (waste area and preparation bench).
- Soak cleaning cloths in sanitiser daily if they are to be reused.

Example Cleaning Schedule

Item	Cleaning Product	Cleaning Method	How Often	Staff Member Responsible	Completed Yes / No	Date
Floor	XYZ Floor Cleaner	Mop, then sanitise	Daily	Kitchen Hand	Yes	12/10/07