

## Cleaning and Sanitising

### Not the same thing!

**Cleaning** is the process of removing visible contamination (such as dust, grease, dirt and stains) from surfaces, fixtures, utensils and equipment using detergent and hot water.

**Sanitising** is the process that destroys micro-organisms (food poisoning bacteria) through the use of heat and/or chemicals.

**Disinfectants** are common household cleaning products suitable for toilets and floors but *not* on food contact surfaces. They must not be used as sanitisers.

It is not an option to use either a detergent or a sanitiser—*both* must be used and done as a separate process. Chemical sanitisers will not work correctly if the surface has not been thoroughly cleaned first.

Food businesses must make sure that any sanitiser used is 'food grade' - safe for food contact surfaces.

The table below lists examples of common sanitisers.

Sanitiser	Use/Dilution	Air Dry	Comment
<b>Chemical Sanitisers</b>			
70% Alcohol Solutions.	700ml in 300ml of water	Air dry -Yes	Good for equipment sanitation – air dries rapidly. Caution: Flammable
Quaternary Ammonium Compounds (QUAT)	Use as per manufacturers instructions	Air dry as per manufacturers instructions	Good for equipment sanitation – is non corrosive
<b>Heat</b>			
Hot Water	Water must reach 77°C for at least 30 seconds	Air dry -Yes	Commercial dishwasher is recommended

**Please Note:** This table is to be used as a guide only. For questions about specific products, please contact your supplier or manufacturer for the chemical.

*\*NOTE Sanitiser should be made up every couple of days or at the very minimum once a week (or as per manufacturers instructions) to ensure effectiveness. Leaving a solution for any longer will render it useless.*



### How Often Should I Sanitise?

It is recommended that all food contact surfaces & equipment are cleansed and sanitised after every use and / or at least every four hours.



**Vinegar and methylated spirits should not be used as sanitisers. Vinegar is a weak acid and is not an effective sanitiser.**

**Methylated spirits should not be used as a sanitiser as it can leave chemical residues on surfaces.**

## Cleaning and Sanitising Process

There are four cleaning and sanitising steps that apply to all food businesses and to all equipment, surfaces, floors and walls.

**Step 1: Scraping** - Loosen & remove food scraps, dirt & grease by soaking, scraping & rinsing.

**Step 2: Main Cleaning** - Remove dirt, grime, food debris or grease by washing and scrubbing using a detergent & hot water. Hot water is required to remove grease residues.

**Step 3: Sanitising** - Use very hot water or chemical sanitisers in accordance with the manufacturer's instructions. Correct concentrations & contact times must be observed.

**Step 4: Air Drying** - Allow cleaned items to air dry on a clean, sanitised surface. Air drying is an important step in the cleaning process. **Tea Towels should be avoided as they provide an ideal breeding ground for food poisoning bacteria.**

Step 1



Step 3



Step 2



Step 4



## 10 Tips for Sanitising

1. Make sure your chemical sanitiser is food grade;
2. Ensure the correct dilution;
3. Prepare chemical solutions as per manufacturers instructions;
4. Clearly label the chemicals, especially if you are removing the solution from the original packaging;
5. Leave time for them to work—check the contact time of the product as it will vary;
6. Check to see if the sanitiser needs to be rinsed off after it has been applied;
7. After sanitising, ensure the surface is thoroughly dried before use;
8. Check best before date to make sure they remain active;
9. Ensure staff know how to correctly use your chemical sanitiser;
10. Chemicals must be stored separately from food to minimise the risk of contamination.

## Recommended Cleaning Frequencies

*Note: This is a guide only*

### After each use or meal preparation period:

- ◆ Utensils, crockery cutlery pots and pans
- ◆ Equipment such as cutting boards etc
- ◆ Food preparation benches, customer tables

### At least daily

- ◆ Equipment eg microwaves, bain marie
- ◆ Floors and walkways
- ◆ Refrigerator rubber door seals
- ◆ Staff/patron toilets, change rooms
- ◆ Waste areas

### Weekly

- ◆ Floor/walls beneath & behind all appliances
- ◆ Shelving, cupboards
- ◆ Flyscreens
- ◆ Interior cool room and refrigerators, freezer
- ◆ Dry storage area and containers