



Cleaning and sanitising

Goal: Ensure food preparation surfaces and equipment are kept clean and sanitised.

What can go wrong?	What can I do?	How can I check?	What if it is not right?
Food may be contaminated if premises, equipment, vehicles, containers and cleaning cloths are not cleaned and sanitised properly	<p>Ensure appropriate cleaning products and equipment are used.</p> <p>Ensure effective cleaning arrangements are developed and implemented. Staff should know how to clean, what to clean, and when to clean.</p> <p>Ensure staff have the required skills.</p> <p>Replace cleaning cloths and cleaning equipment regularly.</p>	<p>Confirm cleaning product details with manufacturers.</p> <p>Confirm contents and implementation of cleaning arrangements.</p> <p>Observe staff cleaning practices.</p>	<p>Review and/or change cleaning products.</p> <p>Review and modify cleaning arrangements.</p> <p>Conduct staff training.</p> <p>Ensure staff know what needs to be done.</p> <p>Raise poor cleaning practices with staff.</p>

What are the risks?

Food may be contaminated and become unsafe to eat if the food premises, food preparation equipment, food vans and any food transport vehicles and containers are not cleaned and sanitised properly.

Dirty equipment used in food preparation may transfer bacteria and cause food poisoning.

Dirty cloths can spread bacteria in food preparation areas. Bacteria from cleaning cloths could spread to food preparation areas if staff do not follow basic hygiene practices.

Most food poisoning bacteria are killed if they are exposed to chemical sanitisers, heat or a combination of both.

Cleaning tips

✓ Six steps for food contact surfaces and equipment

1. Pre-clean – scrape, wipe or sweep away food scraps and rinse with water.
2. Wash – use hot water and detergent to remove grease and dirt and soak, if needed.
3. Rinse – rinse off any loose dirt or detergent foam.
4. Sanitise – use a sanitiser to kill remaining germs.
5. Final rinse – wash off sanitiser (read the instructions on the sanitiser container to see if you need to do this).
6. Dry – allow to air dry.

