

Cleaning and Sanitising Equipment and Food

REMEMBER

Always keep cleaning equipment in good repair and clean.

Store all cleaning equipment and chemicals well away from food (storage, preparation, display, service).

Always follow directions for chemical use.

Where ever possible ensure that items used in contact with food (chopping boards, food containers, utensils etc) are washed in a dishwasher to provide a disinfection process.

Ensure you have appropriate OH&S processes in place when using very hot water.

A kitchen should have access to a cleaners sink for the cleaning of floors and walls.

Each kitchen should have a cleaning schedule to outline who cleans what and when.



How to effectively clean

- Remove all food and other material from the surface ie: scrap food from plates, sweep floors, wipe benches
- Wash the equipment or surface in warm water and detergent. Scrubbing action is required
- Rinse equipment with clean, hot water, and ensure surfaces do not have detergent residue prior to sanitising.
- For the sanitiser to work all visible food items and other material must be removed. Food, grease, dirt and the like protect any bacteria from being removed by the sanitiser. Always clean with detergent and rinse prior to sanitising.
- Apply the sanitiser. Sanitisers will have a required “contact time” which is the time needed for the chemical sanitiser to be effective. Alternatively, rinse with very hot water (>77°C)

To clean something is to remove all visible dirt, grease, soil and other unwanted deposits from its surface.

To sanitise is to significantly reduce the microbial population to a level that is hygienic but not sterile. Sanitisation is usually achieved by the use of a chemical agent (sanitiser) or very hot water (ie: > 77°C)

To effectively clean something water, detergent and active scrubbing of the surface are required. A detergent is a surface active chemical (not soap) that assists in the breakdown and removal of grease, dirt and other similar particles from a surface.

MORE INFORMATION

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