

### HS/01: Cleaning and disinfection

#### 1.0 Introduction

1.1 Cleaning is a fundamental principle for ensuring high standards of food hygiene and is an integral part of any profitable business and will ensure compliance with relevant legislation. Effective and regular cleaning and disinfection will:

- remove extraneous matter conducive to bacterial growth;
- reduce the risk of food poisoning and food spoilage;
- promote a favourable image to customers and potential customers;
- remove materials that may provide pests with harbourage and food;
- reduce the risk of foreign objects contaminating food and subsequent customer complaints;
- ensure a safe and pleasant working environment, which will promote effective working; and
- prevent damage to or reduction in, the efficiency of equipment.

#### 2.0 Storage of chemicals

2.1 Ineffective storage procedures can give rise to the contamination of food stuffs.

2.2 It will be both the manager's and food handlers' responsibility to ensure that chemicals are:

- stored in accordance with manufacturers' storage guidelines;
- stored away from food areas; and
- not stored in unmarked containers.

#### 3.0 Use of chemicals

3.1 Ineffective use of chemicals can give rise to the contamination of food stuffs.

3.2 It will be the food handlers' responsibility to ensure that they:

- follow the manufacturers' handling and dosage instructions;
- make up fresh solutions on a regular basis;
- decant chemicals into an appropriate and clearly marked container;
- do not mix chemicals, as they may produce poisonous gases and/or explosions; and
- either remove or effectively cover food before cleaning in the immediate area.

#### 4.0 Cleaning procedures

4.1 Irrespective of the type of soiling or circumstances, cleaning and disinfection can be broken down into six basic stages:

- pre-clean; the removal of loose debris, by way of wiping, scraping, pre-rinsing or pre-soaking;
- main clean; application of detergent and loosening of the main body of dirt;
- intermediate rinse; removal of loosened dirt and detergent residues;

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- disinfection; elimination of micro-organisms to a safe level;
- final rinse; removal of disinfectant residues, if applicable; and
- drying; removal of final rinse water and storage to prevent contamination (this can be carried out by air-drying, by using disposable towels or clean dry cloth)

4.2 Where light soiling is evident, the pre-clean can be combined with the main clean.

### 5.0 Food-contact surfaces

5.1 A food-contact surface is any item of equipment that comes into contact with food during any stage of the food preparation chain and where the presence of micro-organisms may well have an adverse effect on the safety or quality of food being handled.

5.2 The following items are examples of food-contact surfaces and therefore need to be cleaned and disinfected on a regular basis and in line with the departmental cleaning schedule:

- preparation tables;
- chopping boards;
- food processing machinery;
- slicing machines;
- vacuum packing machines; and
- knives.

5.3 The above-mentioned list of food-contact surfaces is by no means exhaustive and it will be the responsibility of the manager to identify other such items.

### 6.0 Hand-contact surfaces

6.1 A hand-contact surface is any item of equipment that comes into contact with operatives' hands during any stage of the food preparation chain and where the presence of micro-organisms may well have an adverse effect on the safety or quality of food being handled.

6.2 The following items are examples of hand-contact surfaces and therefore need to be cleaned and disinfected on a regular basis and in line with the departmental cleaning schedule:

- taps to wash hand basins and sinks;
- refrigerator and freezer door handles; and
- knife handles.

6.3 The above-mentioned list of hand-contact surfaces is by no means exhaustive and it will be the responsibility of the manager to identify other such items

### 7.0 Other surfaces

7.1 Disinfection is not an all-embracing process which is applicable to all surfaces. Disinfection should only be applied to those surfaces where the presence of micro-organisms, at levels found, would ultimately have an effect on the safety and quality of food handled.

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7.2 Disinfection may take place if deemed appropriate. Surfaces other than food/hand-contact surfaces, examples shown below, must be cleaned on a regular basis and in line with the departmental cleaning schedule. :

- floors;
- walls;
- ceilings; and
- doors.

7.3 Staff should be encouraged to adopt the “*clean as you go*” train of thought. Spillage should be cleaned up as and when it occurs.

### 8.0 Double-sink method

8.1 This washing-up procedure is recommended when there are no suitable dishwashing machines available.

8.2 It will be the operatives’ responsibility to:

- remove; heavy/loose soil by scraping and rinsing in cold water;
- place; items in the first sink in a solution of detergent at 53°C to 55°C, scrub with a suitable brush and/or wipe with a clean cloth to loosen dirt residues;
- re-immersed; in the first sink to wash off loosened dirt;
- place; items in second sink in order to rinse off chemical residues;
- leave; for an adequate amount of time at a high enough temperature to ensure rapid drying; and
- remove; items and allow to drain and evaporate dry on a clean, disinfected surface.

8.3 The washing of equipment must take place in designated sinks and must not be carried out in sinks that are used for the washing of foodstuffs, as this will present a realistic threat of food becoming contaminated with chemical residues.

Version	Date of issue	Author	Endorsed by
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