

SECTION 6 - HYGIENE STANDARDS

HS/02: Hazards arising from cleaning

1.0 Associated hazards

1.1 Cleaning is intended to either eliminate hazards or reduce them to a safe level, however ineffective or negligent cleaning may well result in hazards arising.

1.2 Microbiological contamination of food and surfaces may well be as a result of:

- cleaning from raw to high-risk areas;
- using cleaning equipment that is already contaminated, for example brushes and cloths;
- using an inappropriate chemical;
- using a chemical at the wrong dilution;
- dust created from sweeping and dry cleaning; and
- aerosols created from pressure washing and floor scrubbing.

1.3 Multiplication of micro-organisms may well be as a result of:

- ineffective cleaning and disinfection and at the wrong frequency; and
- failure to remove physical debris effectively.

1.4 Survival of micro-organisms may occur when:

- inadequate cleaning of surfaces has taken place prior to disinfection; and
- the type, concentration or contact time of a disinfectant is inadequate.

1.5 Chemical contamination can be a direct result of:

- using the wrong chemicals, which produce tainting of food and surfaces;
- using chemicals at the wrong concentration;
- ineffective rinsing off of chemicals;
- decanting and storing chemicals in bottles and food containers; and
- storing chemicals in food areas.

1.6 Physical contamination of food can be as a direct result of using:

- inappropriate, worn and/or defective cleaning equipment;
- inappropriate cleaning substances, for example abrasives;
- defective personal protective clothing and equipment, especially split rubber gloves; and
- failure to remove food debris, waste and spent packaging material.

Version	Date of issue	Author	Endorsed by
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