

Food Safety Conversation No12: Cleaning

Key Learning

What You Need To Know



Cleaning food premises and equipment ensures that harmful food poisoning bacteria cannot multiply and cause harm, as well as helping to ensure the premises are kept clean, tidy and pest free

- Definitions**
- Cleaning – The act of removing dirt using water and a cleaning agent
 - Disinfection – To clean using a substance that kills food poisoning micro-organisms
 - Sanitising – A cleaning process of reducing microbiological contamination to a level that is acceptable
 - 2 stage clean – A cleaning program that involves both general cleaning and disinfection / sanitising
 - Clean as you go – Removal of general debris / cleaning up spillages, throughout the task
 - Deep Clean – The periodic cleaning of walls / floors / ceilings / equipment / ventilation etc which does not form part of the daily cleaning schedule

- Guidance**
- Use disposable cloths or paper towels where possible for cleaning food surfaces.
 - Where separate areas for raw and ready to eat foods have been provided, avoid cross contamination by using colour coded cleaning equipment such as cloths and designating cleaning spray bottles specifically for use in that area.
 - A two stage cleaning process will be needed where food contact surfaces, sinks or equipment have come into contact with raw meat or unwashed fruit and veg and always at the end of the day.
 - Store cleaning equipment and chemicals away from food in a suitable cleaning store to avoid contamination of food
 - Re-usable cloths and towels should be effectively segregated (e.g. colour-coded) and suitably washed at high temperatures at the end of each day in order to destroy bacteria especially E.coli O157

Stage 1

- Make up sanitiser solution using correct concentration as recommended by manufacturer
- Remove food debris with paper towel or suitable tool
- Surface clean with a colour coded / disposable cloth or blue paper towel
- Spray sanitiser and wipe clean

Stage 2

- Re-spray sanitiser
- Wipe with disposable cloth or blue paper towel and leave in contact with work surface for **1 minute**
- Rinse with clean water and air dry or dry with paper towel



HACCP Stages

Colleague Validation

More Information

- All Stages

1. What is the difference between disinfection and sanitising
2. Describe a 2 stage cleaning process
3. How would you avoid cross contamination when cleaning
4. What would you do to demonstrate “clean as you go” within your work area

More information can be found within the **Good Hygiene Practice Guide No: 12 Cleaning** and the HSE website