

## CLEANING & SANITATION

- To prevent foodborne illness and food spoilage
- To reduce the risk of cross-contamination
- To prevent pest infestation
- To promote consumer confidence
- To ensure a safe working environment
- To comply with the Standards



### Cleaning

Is the process of removing food waste, dirt, dust and grease from surfaces at a food business using the following treatments:

**Physical** e.g. scrubbing, sweeping;

**Heat** e.g. hot water, steam; and

**Chemical** e.g. detergents, disinfectants

Sanitation must be conducted after the cleaning process and when the surface is clean of food waste, grease, dirt and biofilms.

If cleaning is inadequate or the surface is not smooth or porous, then biofilms can form.

**Biofilms** are a collection of one or more types of microorganisms that can grow on a food preparation surface. Microorganisms that form biofilms may include pathogenic bacteria, fungi and protists.

#### Requirements for cleaning:

- **Premises and equipment** are clean before operations commence. Cleaning should occur at the end of each day, if there are two shifts, then after each shift;
- **Potable water** is used that is consistent with the Australian Standards for Drinking Water;
- **Detergents** are approved for use in meat and seafood facilities and is of adequate strength; and
- **Detergents labelled** and the required strength written on the container or in the cleaning procedure.

**Avoid creating aerosols by high pressure cleaning**  
Bacteria can hang in aerosols for up to 3 hours

- **Dismantling of equipment** if required;
- **Cleaning implements** may include scraper, brush, broom, disposable wipes etc.;
- **Cleaning procedures** should include the name of the detergent, the concentration and contact time of the detergent, the cleaning temperature and any rinsing instructions;
- **Detergents storage** must be separate from where meat and seafood is processed and stored; and
- **Cleaning equipment** must be stored separate to where food processing equipment is kept.

#### Steps for cleaning:

1. **Pre-cleaning** by removing excess food waste by wiping, sweeping or pre-rinsing;
2. **Checking** that the concentration of the detergent meets the recommended strength for cleaning;
3. **Cleaning** by applying detergent on the surface and leaving it for the recommended contact time. Scrubbing or wiping off the remaining matter, grease or dirt;
4. **Rinsing** the surface to ensure all loose matter and detergent is washed off;
5. **Drying** the surface by either wiping with a disposable cloth or allowing it to air dry; and
6. **Visually inspecting** the surface to check that its cleanliness for sanitation.



## Sanitation

Occurs after cleaning and is the process of killing and removal of microorganisms (bacteria and viruses) by applying of chemicals and/or physical agents to minimise the risk of contamination of food.

### Requirements for sanitation:

- **Potable water** for dilution of the sanitiser and/or for the removal of the sanitiser;
- **Sanitiser** that is suitable and of prescribed concentration;
- **Sanitising equipment** that may include a spray bottle or other suitable applicators, and personal protective equipment (PPE) such as safety mask or glasses; and
- **Sanitation procedure** that includes the name of the sanitiser, temperature and contact time for the application of the sanitiser. Any rinsing instructions if required.

### Steps for effective Sanitation:

1. **Check** that the surface is clean;
2. **Apply sanitiser** according to the manufacturers recommendations;
3. **Remove sanitiser** if required, some sanitisers are non-rinse and can be left on; and
4. **Verify** that the surface is microbiologically hygienic by swabbing and sending the swab for microbiological testing at a laboratory

## Types of Detergents & Sanitisers

- Detergents and sanitisers must be declared safe to use in a food premises. A safety data sheet must be kept for each chemical;
- Only some chemicals are safe for use on food contact surfaces; and
- Detergents and sanitisers must be stored separately from pest control chemicals.

**Detergents** are chemicals which remove dirt, grease, oil and food. They do not kill bacteria and other pathogenic microorganisms.

**Disinfectants** are chemicals that may destroy some (not all) microorganisms, and reduce the pathogen numbers to a safe level. Examples include bleach, water above 82°C, and steam.

**Sanitisers** are chemicals that are a combination of detergents and disinfectants which can reduce the presence of pathogenic microorganisms. Some sanitisers may not have the ability to remove grease and oil, often because they applied at a lower temperature than detergents. Sanitisers on their own may be less effective than disinfectants, especially if they have surfactant properties to dissolve grease and oils.

**Sterilants** are substances that destroy all living microorganisms and are not practical in a food premises because they can become quickly contaminated from the environment. Generally Sterilants are only use in hospitals.

## Safety during Cleaning & Sanitation

- Use the correct cleaning agent for the surface to be cleaned;
- Use the correct amount or concentration recommended by the manufacturer;
- Do not mix cleaning agent types or chemicals; and
- Wear PPE such as apron, overall, gloves, face masks etc.

## Cleaning Schedule & Records

- Have a Cleaning Schedule within the Food Safety Program that describes what to clean and how often; and
- Keep records of the cleaning and any swab testing results that have been completed.

