

Cleaning



Effective Cleaning

Effective cleaning is essential to get rid of

harmful bacteria and stop them spreading:

- Always have a good supply of cleaning chemicals, materials and equipment, particularly Antibacterial
- Clean as you go
- Regularly sanitise hand contact surfaces, e.g. door handles, taps, switches, knobs
- Use clean cloths
- Throw away dirty packaging straight away
- Clean and disinfect work surfaces and equipment after preparing raw meats
- Ensure that you dry things thoroughly
- There are several steps to correct cleaning:

Rinse

Degrease

Disinfect

Rinse

Dry

Chemicals

It is essential to use the correct cleaning chemicals:

- Detergents or Degreasers are used to clean greasy or oily areas or equipment, e.g. washing up liquid. They **DO NOT KILL GERMS**
- Disinfectants kill bacteria and should be used on surfaces that come in contact with food or hands
- Sanitisers are chemicals with detergent and disinfectant properties
- You must make sure that the chemicals you use in your kitchen are 'food safe'
- Some sanitisers and disinfectants may specify a contact time, which is the time they must be left on the item you are cleaning before you wipe it off.

Safe Cleaning

Cleaning chemicals can be dangerous:

- **Always read the label and follow the manufacturers instructions**
- **Keep chemicals away from foods, in a separate cupboard**
- **Keep chemicals out of the reach of children**
- **Use gloves when necessary**
- **Some oven cleaners can be harmful, take care and read the instructions**
- **Do not drink cleaning chemicals**
- **Cleaning chemicals may lose their effectiveness, check the date on the bottle**
- **Never decant cleaning chemicals into food containers or bottles**
- **Always keep chemicals labelled**