Section 7 – Cleaning

Objectives

- Storage and maintenance of cleaning equipment
- Cleaning products
- Cleaning programme
- Cloths
- Six stages of wet cleaning
- Cleaning equipment

Storage and maintenance of cleaning equipment

- Store in a safe place away from food
- Use sluice sinks served with hot and cold water. **Never wash food and utensils in a hand washing sink as cross contamination could occur.**
- Ensure ventilation in cleaning stores
- Never leave mops/cloths to soak overnight
- Cleaning chemicals must be clearly marked

Cleaning products

- **Detergents** – remove grease and dirt but do not kill bacteria, e.g. soap, wash-up liquid, washing powder

- **Disinfectants (sometimes referred to as sanitisers)** – reduce the number of bacteria to a safe level, it can be achieved by the use of very hot water, at 82°C or hotter, steam or chemical disinfectants.

- **Sanitisers** – are combined detergent and disinfectant.

- **Sterilants** – kill all bacteria.

* **Always use cleaning products according to the manufacturer’s instructions***

It is important to disinfect/sanitise

- Food contact surfaces e.g. chopping boards, preparation tables etc.
- Hand contact surfaces e.g. handles – doors, refrigerators, freezers.
- Contamination and bacterial multiplication hazards, e.g. cloths & mops.
Cloths and their uses

Cloths are a common source of contamination – for this reason, single use disposable cloths are recommended.

Make sure any cloths you use are clean and fit for the purpose.

Different cloths should be used for different areas.

• Tea towel/chef’s cloth for holding hot items
• Dish cloth for washing dishes
• Single use cloths for wiping surfaces, mopping up spills, wiping hands and wiping sides of dishes before serving.

The six stages of wet cleaning

• Prepare – remove loose and heavy soiling
• Clean – wash with hot water and detergent
• Rinse – with clean hot water to remove any traces of detergent or dirt
• Disinfect – use chemical disinfectant and leave it on for the correct contact time
• Final rinse – with clean hot water
• Dry – if possible, leave items to dry naturally in the air. If you use a cloth, use a disposable paper towel or a clean dry fabric cloth used just once before laundering again.

Guidance on cleaning equipment, e.g. chillers

• Remove all food
• Keep food under refrigeration while cleaning the chiller
• Clean the chiller from top to bottom
• Ensure the chiller is at the appropriate temperature before you return the food from the refrigerator.