

# Cleaning and Disinfection

## Fact Sheet and Hygiene Rating Improver

### STEP 1 CHOOSE YOUR CHEMICAL



Cleaning chemicals must be suitable for the job. Read the label on the chemical and ensure that it is suitable for the surfaces you want to use it on.

There are three different types of chemical frequently used in food rooms. Make sure you choose the right one for the job;

**Detergents** or **Degreasers** are required to clean items or areas which are greasy or oily. These materials do not kill bacteria.

**Disinfectants** should be used on surfaces which come into contact with food or hands, and must be food safe i.e. non-tainting/non fragranced. They kill bacteria but do not have cleaning properties. It is important to clean items or areas with detergent before using disinfectants, otherwise they may not effectively kill bacteria.

**Sanitisers** are chemicals which have detergent and disinfectant properties. When used in food preparation areas they must be of a 'food safe' variety. If you are using a sanitiser to clean and disinfect a food contact surface or equipment, a two-stage clean must be carried out. You will need to clean the area as instructed by the manufacturer to remove any debris, then repeat the process to allow the disinfection process to be effective.

**The British Standard for cleaning chemicals.** Cleaning chemicals used to control the risk of contamination between raw and cooked surfaces or equipment must comply with the requirements of BS EN 1276:1997 or BS EN 13697:2001. By doing an internet search of these terms you can find a number of results of companies selling compliant cleaning chemicals.

For advice on the most appropriate materials for your needs I would recommend that you contact your supplier. I would recommend that fresh supplies are made up regularly.

### STEP 2 USE IT CORRECTLY

Chemicals must be used in accordance with manufacturers' instructions. The three main instructions to check are;

- **The dilution rate (if having to dilute the chemical from concentrate)**
- **The contact time and**
- **The process required**

**The Dilution rate:** this is normally listed in the instruction on the concentrated bottle, if not it may be on the data sheets, or if not, you will have to contact your supplier directly. The dilution factor should not be guess work. It should be measured out accurately at least once, and the level marked onto the spray bottle, if this is what is used. Some manufacturers provide accurate measuring devices.

**The Contact time:** This is the time stated by the manufacturer that the chemical must be left on the surface for in order to kill the required amounts of bacteria. This can normally vary between 30 seconds and 15 minutes. You should consider what is most suitable for your business, for example it may not be practical to wait 15 minutes during a busy period for your product to work.

**The Process required:** The way in which a chemical must be used is specific to that product. You must ensure that you are following the manufacturer's instructions for the process, some require a clean, rinse and wipe, some spray and wipe with damp cloth then dry, and some spray and dry. Check your cleaning instructions and ensure you and any staff are using it in accordance with the instructions.

**STEP 3 CHOOSE YOUR CLOTH**

Disposable single-use cloths are recommended for cleaning surfaces and equipment. Where these are not used you must ensure that separate cloths are used for 'dirty areas' such as where raw meat is prepared and 'clean areas' where ready-to-eat food is served and or handled. All cloths should be changed at least daily.

If cloths are re-used they must be suitably cleaned after use. This will require a hot wash above 82°C. A wash cycle at 90°C will achieve this. Chemical cleaning in bleach is not considered suitable. This is because any organic matter such as grease, dirt or food, left on cloths can stop the disinfectant from working properly.

**STEP 4 JUST DO IT**

A cleaning schedule can help initiate cleaning in areas that might otherwise be forgotten. Draw up a cleaning schedule for your kitchen and stick to it. There is an example cleaning schedule in the FSA Safer Food Better Business pack.



STEP	IMPROVE MY RATING	Done
1a	Cleaning chemicals are suitable for the job, choose detergent and disinfectant or sanitiser for food contact surfaces.	
1b	Sanitiser/disinfectant should comply with BS EN1276:1997 or BS EN 13697:2001.	
1c	Where you are using the same surfaces or equipment for raw and ready to eat food a two stage cleaning and disinfection process is required, even if using a sanitiser.	

2.	Cleaning chemicals used in accordance with manufacturers instructions, including dilution rate, contact time and processes (e.g. whether chemical left to dry or rinsed off).	
3a.	Use disposable cloths or designate separate cloths for raw and ready to eat areas/equipment.	
3b.	If cloths are re used ensure cloths are washed in a hot cycle.	
4.	Cleaning schedule completed and implemented in food business.	