



## Food Premises - Cleaning & Sanitising Environmental Health Guide

### Why Keep Premises Clean?

Food premises must be kept in a 'clean and sanitary' condition to:

- prevent the spread of disease by removing attractions for cockroaches, insects, rats etc.,
- reduce the spread of food poisoning bacteria, and
- maintain a safe working environment by removing grease from floors, exhaust canopies, etc.

Clean premises demonstrate that you are serious about producing high quality, safe food.

Customers are more likely to return to clean, well maintained premises.

### Keeping Premises Clean and Sanitary

- dispose of refuse hygienically
- keep floors, walls and ceilings free from visible grease and dirt
- keep counters, benches and equipment effectively cleaned as defined in the WA Health (Food Hygiene) Regulations 1993.

### Effective Cleaning

All items that come into contact with food must be effectively cleaned. This is a four step process that removes dirt and grease and kills bacteria.

#### Step 1: Preparation

Remove loose dirt and food particles.

Rinse with warm water.

#### Step 2. Cleaning

Wash with hot water (60°C) and detergent.

Rinse with clean water.

#### Step 3: Sanitising (bacteria killing stage)

Treat with very hot clean water (75°C) for at least one minute; or  
Apply sanitiser as directed on the label.

#### Step 4: Air Drying

Leave benches, counters and equipment to air dry. The most hygienic way to dry equipment is in a draining rack.

**Detergents remove dirt and grease**

**Sanitisers kill bacteria**

**Both are needed for effective cleaning**



## Detergents

Detergents are chemicals that remove dirt and grease. DETERGENTS DO NOT KILL BACTERIA.

## Sanitisers

Sanitisers (also called disinfectants) are substances capable of destroying micro-organisms including food poisoning and other disease-causing bacteria. Used properly they can reduce surface contamination by bacteria to a safe level. It is important to read directions on sanitisers carefully.

- Some sanitisers are **toxic** and must be rinsed off e.g. QACs (quaternary ammonium compounds), chlorine release agents (hypochlorites) and iodophors (iodine based compounds).
- Some sanitisers are **food-safe** and do not require rinsing off e.g. chlorine dioxide.
- They all work best at the **correct dilution**. If they are too 'weak' they do not work effectively; if too 'strong' you are wasting your money.
- They need **time to work**. The 'contact time' varies and may be seconds or minutes depending on the job and the chemical.

-Sanitising solution can be made up as needed and put into labelled 'trigger bottles' for spraying bench tops, fridge door handles, etc.

-Soaking in hot water (75°C or hotter) for over a minute can be an effective sanitising method.

-Check the dilution, contact time, safety precautions, shelf life and storage of all chemicals before use.

**FOR BEST RESULTS FOLLOW DIRECTIONS GIVEN ON LABELS OF ALL CHEMICALS**

## Cost Effective Cleaning

Cleaning takes time and costs money. Well designed and organised premises can reduce the time required for thorough cleaning.

- All items must be stored off the floor. Allowing 150mm clearance from the floor gives plenty of room for cleaning beneath shelving and equipment.
- Undertake regular maintenance, e.g. filling holes and replacing damaged tiles.
- Keep only what you need at the premises. Minimise stock holdings. Why clean and store things you don't use?
- IMPLEMENT AND DISPLAY A CLEANING SCHEDULE so all staff know their cleaning responsibilities.
- Implement and maintain a regular pest control program.
- Keep wood out of the kitchen. Wood absorbs moisture, provides a breeding ground for bacteria and cannot be easily cleaned and sanitised.
- Wipe down with paper towels. Dish cloths can spread bacteria.
- If hosing down, use a high volume LOW PRESSURE hose. High pressure hoses splash dirt onto surfaces and create aerosols that may contain and spread bacteria.

## Further Information

For further information contact your local government Environmental Health Officer, or

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