

CLEANING AND SANITISING



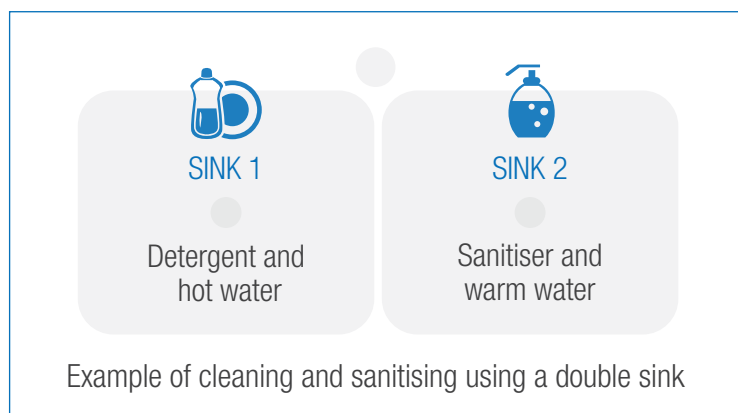
Surfaces that come into contact with food must be effectively cleaned and sanitised. This includes equipment, utensils, bench tops and all other food contact surfaces.

HOW TO SANITISE

Detergents are chemicals that remove dirt and grease, however detergents do not kill bacteria and other microorganisms, sanitising is required for this purpose.

Sanitising is a process that destroys microorganisms, reducing the numbers present on a surface to a safe level. This is usually achieved by the use of both heat and water (e.g. dish washer), or by specific sanitising chemicals.

This is a 4 step process that removes food waste, dirt, grease and destroys food-borne disease pathogens.



STEP 1 - PREPARATION

- Remove loose dirt and food particles.
- Rinse with warm, potable water.

STEP 2 - CLEANING

- Wash with hot water (60 °C) and detergent.
- Rinse with clean potable water.

STEP 3 - SANITISING (bacteria killing stage)

- Apply sanitiser as directed on the label. OR
- Treat with very hot, clean, potable water (75 °C) for at least 2 minutes. (e.g. dishwasher).

STEP 4 - AIR DRYING

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

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