



Fact Sheet 4

Cleaning & Sanitising

The Law

The Food Standards Code requires all food premises to be maintained in a clean & sanitary condition at all times.

Why do you need to clean and sanitise?

Clean and sanitised surfaces & equipment are essential in ensuring that food premises do not contain food poisoning bacteria and viruses.

By effectively cleaning & sanitising, food premises would have fulfilled an essential step in ensuring that the foods that they prepare are safe & suitable for consumption by the public.

Neither step is 100% effective on its own in ensuring that food poisoning bacteria and viruses are completely removed or killed.

A combination of both activities is the most effective means of reducing food poisoning bacteria and viruses to levels that would render foods safe and suitable to eat.

Step 1: Cleaning

The effective removal of contaminants such as food waste, dirt, grease or other visible matter from the premises; includes on all fixtures, fittings & equipment.

Step 2: Sanitising

The treatment of food contact surfaces & equipment with heat and/or chemicals for other processes, thereby reducing food poisoning bacteria & viruses to a level that would ensure that food safety is not compromised and infectious diseases are not transmitted.

How do I make sure that I am cleaning & sanitising correctly?

1. Develop a cleaning schedule, making sure that all areas within the food premises, including all food preparation surfaces & also including equipment & other structures such as walls, floors, ceilings & other fittings.
2. Implement the schedule, educate staff on their responsibilities & monitor its use and effectiveness.
3. Ensure that staff adopts the practice of "clean as you go."
4. Engage professionals where required, e.g. cleaning of the kitchen exhaust hood.

Always

- Use the correct chemicals for cleaning & sanitising.
- Follow the instructions on the product label.
- Never store cleaning & sanitising chemicals near foods.

For further information, contact Council:

Customer Service

1300 COUNCIL
www.wdrc.qld.gov.au





Food Grade Sanitiser

The Food Standards Code requires all food premises to be maintained in a clean & sanitary condition and have access to a food grade sanitiser at all times.

What can I use to sanitise?

There are three main methods to sanitise a surface or piece of equipment however the item or surface must be cleaned or any visible particle prior to sanitising, or it won't work. Refer to Fact Sheet Cleaning & Sanitising for further information.

- Submerge item in 77°C water for a minimum of 30 seconds.
- Submerge items in water that contains bleach.
- Use a food grade sanitiser in accordance with manufacturer's instructions.

Your common household branded disinfectants/sanitiser are generally not considered to be food grade sanitiser. They may be used to clean a surface but they are incapable of sanitising as per the level required of the Food Act 2006.

If you are unsure if your spray is a sanitiser, look at the label or look up the products Safety Data Sheet (SDS) for clarification.

Always

- Use the correct chemicals for cleaning & sanitising.
- Follow the instructions on the product label.
- Never store cleaning & sanitising chemicals near foods.

Household bleach (4% Chlorine)

Water	Bleach		
	concentration	25ppm	50ppm
Minimum water temp	49°C	38°C	13°C
5L	3.12ml	6.25ml	12.5ml
10L	6.25ml	12.5ml	25ml
50L	31.25ml	62.5ml	125ml

Commercial bleach (10% Chlorine)

Water	Bleach		
	concentration	25ppm	50ppm
Minimum water temp	49°C	38°C	13°C
5L	1.25ml	2.5ml	5ml
10L	2.5ml	5ml	10ml
50L	12.5ml	25ml	50ml

* Bleach and water solutions need to be changed regularly or at minimum every 24hr. Some commercial food grade sanitiser do not need to be change daily.

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