

Clean working conditions are essential for preventing food safety hazards.

Legislation requires food businesses to have clean premises including fixtures, fittings and equipment. In addition, anything that comes into contact with food such as utensils, equipment and surfaces must also be sanitised.

Cleaning

Cleaning is the process of removing dirt and soil from surfaces and equipment.

All surfaces in the physical environment need to be cleaned. This includes:

- Food preparation and service areas
- Storage areas
- Floors
- Walls and fixtures
- Rubbish bins

Sanitising

Sanitising reduces the micro-organisms to a safe level.

All food contact surfaces need to be cleaned and then sanitised. This includes:

- Food preparation and service areas
- Cooking utensils and equipment
- Food storage containers
- Eating utensils and crockery
- Food preparation sinks

Clean With warm water and detergent

Sanitise Using one of the 3 methods of sanitising:

- Steam
- Hot water greater than 77°C
- Chemical sanitiser*

Air Dry If air drying isn't an option, a clean tea towel or paper towel can be used

* Chemical sanitisers used in food preparation areas must be labelled as a **Food Grade Sanitiser** and must be made up according to manufacturer's instructions. Plain, unscented bleach may also be used as a sanitiser and diluted according to manufacturer's instructions.

Vinegar, lemon juice, methylated spirits and spray and wipe should not be used as sanitisers as they **are not capable of destroying microorganisms** including food poisoning and other disease-causing bacteria.