

Cleaning advice

All food premises including shops, village halls, small homes, clubs, manufacturers, restaurants, etc. must be kept clean under Regulation (EC) 852/2004 Annex II Chapter I, para I.

Areas in those premises where open food is handled must also be disinfected. Adequate cleaning and disinfection will aid the prevention of contamination of food and drink by bacteria and will help prevent cross-contamination.

It is the responsibility of the premises proprietor or manager to ensure that:

- premises and their contents are capable of being properly cleaned
- enough staff are given enough time to ensure effective cleaning has taken place
- appropriate cleaning chemicals and equipment are provided
- cleaning standards are supervised.

Equipment

Suitable equipment must be provided for cleaning food and drink preparation areas. These must be separate to those used in other areas such as halls, toilets etc.

Mops, brushes, buckets and other equipment must be clean themselves and changed when damaged or dirty. Reusable cleaning cloths must be changed regularly and laundered on a hot cycle.

Cleaning chemicals must be stored away from any food, preferably in a designated cupboard.

Chemicals

It is essential to use the correct cleaning materials for the task in hand.

- **Detergents or Degreasers** are required to clean items or areas which are greasy or oily. They act as a wetting agent and break up and lift greasy dirt and hold the dirt in suspension so that it can be rinsed away easily. These chemicals do not kill bacteria. This is the active ingredient that gives the chemical its cleaning ability.

If it has ingredients listed called 'Cationic' or Amphoteric Surfactants it will also have disinfection properties so can be used as a sanitiser to clean and disinfect.

- **Disinfectants** should be used on surfaces which come into contact with food or hands to reduce the level of micro-organisms to a level that will not lead to harmful contamination of food. They kill bacteria but do not have cleaning properties. The most common ingredient used in disinfectants are 'Chlorine Compounds' (hypochlorite's) which release chlorine. This attacks the structure of any bacteria, moulds or viruses. It is important that the correct dilution rate be used and the contact time adhered to so that the product can work properly.
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- **Sanitisers** are chemicals which have detergent and disinfectant properties and are intended for use in areas where light soiling occurs.

When used in food preparation areas chemicals must be of a 'food safe' variety.

Chemicals must be made up fresh as required or bought ready to use as cleaning properties are lost over time once diluted.

For advice on the most appropriate chemicals for your needs we would recommend that you check with your supplier.

Critical areas to be disinfected are:

- Those which come into contact with food e.g. preparation tables and boards
- Those which are in contact with hands e.g. taps, underneath paper towel dispensers
- Cleaning materials themselves e.g. cloths, mops, bins.

Method of cleaning

A two stage cleaning method is advised as follows:

- ✓ thoroughly clean the surface with hot soapy water to remove grease and food debris or other dirt
- ✓ apply disinfectant/sanitiser to the surface according to the manufacturers' instructions
- ✓ leave for correct contact time
- ✓ check if product needs to be rinsed off
- ✓ leave to air dry or dry with paper towel or clean dry cloth.

Sanitisers and disinfectants

If required for use on food preparation surfaces, sanitisers and disinfectants must meet the requirements of BS EN 1276: 2009 or BS EN 13697: 2001, to prevent cross-contamination. You should be able to confirm by reading the label that the product meets the BS EN Standard, or if it is not clear from the label, contact the suppliers or the manufacturers for confirmation.

If you require a cleaning product that is effective against viruses such as Covid 19, it is recommended that you use one which complies with BS EN 14476.

For further information on food safety please contact:

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