

Remember!

Detergent is not a sanitiser. Rather it is a chemical that helps remove grease and dirt.

Please Note!

Cleaning equipment is probably the most contaminated equipment in your kitchen. Ensure they are cleaned properly, otherwise bacteria will multiply and contaminate the surface being cleaned.

Further information can also be found at:

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Cleaning & Sanitising

Port Stephens
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It is important to understand that certain utensils and equipment require cleaning and sanitising in order to ensure the safety of food, minimise the potential for the spread of harmful micro-organisms and to maintain a safe working environment. Thorough cleaning involves the removal of dirt and any leftover food, followed by sanitation.



Cleaning

Cleaning refers to the physical removal of visible items such as food particles, dirt, dust and grease, and is usually carried out using warm water and detergent. Cleaning is not designed to remove all micro-organisms, just visible matter.

Sanitising

Sanitising refers to the process which reduces the number of micro-organisms to a safe level and is usually undertaken using hot water and/or chemicals.

Sterilisation

Involves the destruction of all microorganism. Note that eating and drinking utensils and food contact surfaces are **not** required to be sterilised.

Steps to Good Cleaning

1. **Pre-clean:** Scrape, wipe or sweep away any food scraps, then rinse with water.
2. **Wash:** Using hot water (about 60°C) and detergent to remove any grease and dirt.
3. **Rinse:** Any loose dirt or detergent residue.
4. **Sanitise:** Using-
 - Hot water - by immersing the article or equipment in hot water at a temperature of 70° C for at least 30 seconds.
- A dishwasher, preferably a commercial dishwasher, although some domestic dishwashers may be able to achieve the required time/temperature requirements.

Note: washing up manually in a double bowl sink generally does not meet the requirements for sanitising because of the inability of most hot water systems to achieve a temperature around 80°C and water at these temperatures poses difficulties from an occupational health and safety point of view.

- *Note:* AS 2945 requires utensils to undergo a sanitising rinse at 80°C for 2 minutes, or 75°C for 10 minutes, or 70°C for 15 minutes.
- A food grade sanitiser - chemical sanitisers are generally either chlorine-based products, or quaternary ammonium compounds or iodine based compounds. Some sanitisers are toxic and must be rinsed off. The use of chemical sanitisers should be in accordance with manufacturer's specification in regard to dilution rate, contact time, storage arrangements and safety precautions.



Note: As a guide the following table provides some indication of how to dilute bleach.

Water Quantity	Bleach Quantity			
	Household Bleach 4% Chlorine		Commercial Bleach 10% Chlorine	
	50ppm	100ppm	50ppm	100ppm
5 Litres	6.25mL	12.5mL	2.5mL	5mL
10 Litres	12.5mL	25mL	5.0mL	10mL
50 Litres	62.5mL	125mL	25mL	50mL

5. **Final Rinse:** Check sanitiser instructions to see if necessary.
6. **Dry:** Allow to air dry.

