

## Kitchen Cleaning and Sanitising Advice

### Why is this important?

With the increase in food borne disease such as E.coli and Campylobacter the need to be sure that you have properly cleaned high risk areas is vital to your business. Any areas and equipment where raw meat or poultry is cut, prepared or handled must be regarded as a source of dangerous contamination and be subjected to extra special care and cleaning. Having the right cleaning products is the first step.

### What sort of products should I have?

To make sure that any high risk areas are safe you will need two different products; a cleaner and a surface sanitiser. This can sometimes be confusing as many products which are basically cleaning/detergent products have terms like 'anti-bacterial' on the label. These are usually genuine claims as all detergents are, to some extent, anti-bacterial however this is not their main function. Surface sanitisers are spray on products which do not have a cleaning function. Their purpose is to remove any bacteria remaining after a surface has been cleaned.

### How I should I use them?

Cleaning of high risk areas is a two stage process. The first step is to remove any debris and then clean with a good quality cleaner/detergent, rinse off and dry. Whenever you are cleaning contaminated areas where raw meat/poultry has been handled you should always use either 'blue roll' or some other disposable material which must be properly disposed of afterwards. Never use a cloth in a raw meat area which could then be used elsewhere in the kitchen as this could lead to dangerous cross contamination.

Once physically clean the area should be sprayed with a suitable surface sanitiser. Sanitisers do not work instantly but need to be left in contact with the surface for a while to be effective. This can range from 1 to 30 minutes and there should be guidance on the label. If they can be left to dry naturally you will get the greatest benefit and as they are designed to be safe when in contact with food you can work on the surface again without further wiping.

### How do I choose the best products?

There are many cleaning products available and most businesses will already have products which work well and are the right price. The choice of sanitiser is much more important as it is this product which is critical to preventing food borne illness. Again, there are many products available some of which make claims which may not be possible to prove. In order to help make the right choice please look through the attached list of products which all meet the required British Standard requirements and can be used with confidence.

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