



The newsletter for food safety in Nuneaton and Bedworth. The Council is responsible for ensuring acceptable standards of food safety in all food businesses in the Borough. Officers inspect food businesses, investigate complaints regarding food and food businesses, investigate cases of food poisoning, carry out food sampling and offer advice on Food Safety issues.

# Put MEANING into your CLEANING

## FOOD STANDARDS AGENCY FOOD HYGIENE CAMPAIGN

Most cases of food poisoning are preventable through simple good hygiene practices.

### There are 4 key messages:

- Cook food properly
- Chill food properly
- Avoid cross contamination of food
- Always wash your hands and keep them and your kitchen clean

In this edition of Food Safety Matters we focus on keeping your kitchen clean.

Customers expect food premises to be clean and that you handle their food hygienically. Clean and tidy workplaces create a good impression and help to make a safe and pleasant environment for everyone. However, it is important to remember that even when something looks perfectly clean, it could be contaminated with dirt and bacteria which you cannot see.

Some bacteria are referred to as pathogens. Pathogenic bacteria cause illnesses such as food poisoning.

### THE LAW

All areas where food is prepared and stored must be clean and capable of being kept clean. This is so that pests are not attracted into your premises, and the risk of food being contaminated by dirt and bacteria is minimised. The layout, design, construction and size of food premises shall permit adequate cleaning and/or disinfection.

***Food Safety (General Food Hygiene) Regulations 1995***

### WHAT IS CLEANING?

Cleaning is the process of making something free from dirt and contamination. It involves the use of energy in the form of:

- |          |   |  |
|----------|---|--|
| Kinetic  | - | Manual labour or mechanical. (i.e. scrubbing action) |
| Chemical | - | Cleaning agents.                                     |
| Thermal  | - | Heat   |

### This issue.....

- 1) Put meaning into your cleaning
- 2) The Food Standards Agency Food Hygiene Campaign
- 3) Future Meetings

## The Aim of Cleaning is to:

- Protect food from microbial contamination by bacteria
- Reduce opportunities for bacterial multiplication, by removing food particles
- Protect food from physical and chemical contamination
- Avoid attracting pests
- Create a good impression for customers
- Carry out legal and moral obligations to keep food safe

## What Chemicals?

When deciding on chemicals to be used for cleaning you must take into consideration the:

**Soil** - Type of dirt/debris to be removed

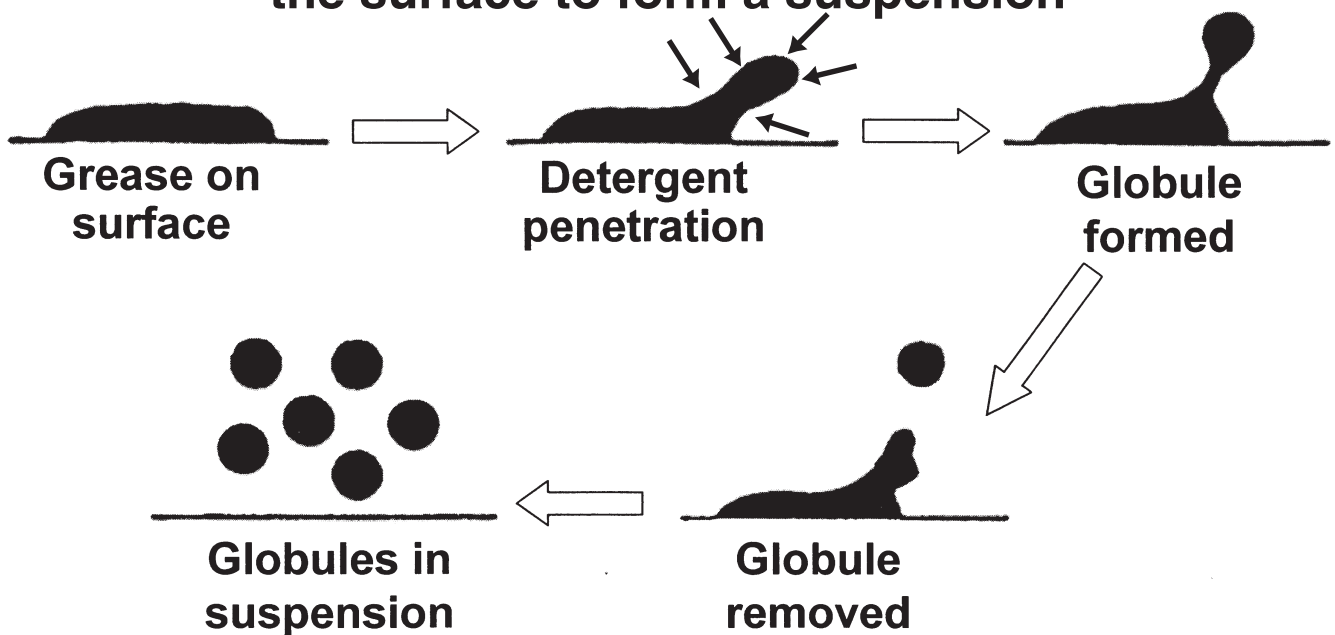
**Surface** - Structure of material, absorbency and its suitability

**Situation** - Contact with high risk ready to eat foods

**Safety** - Possibility of odours and toxic effects

# Detergent Action

The reduction of surface tension enables detergent solutions to penetrate dirt and grease and lift them from the surface to form a suspension



## DETERGENTS

Detergents help to dissolve grease and remove dirt. The use of energy, a detergent and hot water may kill some pathogenic bacteria, but most will survive. To prevent the bacteria from causing food-borne illness, some items of equipment must be disinfected after they have been cleaned.

## DISINFECTION

Disinfection is the reduction of bacteria to a low, safe level. It can be achieved by the use of:

- Very hot water, at 82°C or hotter
- Steam
- Chemical disinfectants

Heat disinfection and chemical disinfection are often combined.

Cleaning chemicals that reduce pathogenic micro-organisms to a safe level are called disinfectants. They destroy enough bacteria to safeguard health, even though they cannot kill all food poisoning bacteria and their spores. Disinfectants must be used **after** cleaning, because they cannot remove grease and dirt. They must be left on the surface for long enough to work properly; this is referred to as the contact time. The manufacturer's instructions should explain how long this contact time should be.

## WHAT TO DISINFECT

The items you disinfect depends to a certain extent upon their use and it is important to establish which items you need to disinfect. Surfaces that come into contact with raw or high risk foods, anything that is frequently touched by hand, and other items that create a serious risk of contamination or bacterial multiplication, must be cleaned and disinfected/sanitised after every use and, where relevant, between use for different foods.

In general you need to disinfect/sanitise:

- Food contact surfaces, including:  
Chopping boards, preparation tables/work surfaces.
- Food processing machinery and plant, such as slicers, mixers, mincers, knives, tongs and other utensils.
- Containers.
- Production belts.
- Hand contact surfaces, including (flush) handles, doors, refrigerators, freezers, cupboards and drawers.
- Taps
- Switches
- Contamination and bacterial multiplication hazards such as:
  - Cloths and mops
  - Waste bins and their lids

## SANITISERS

Many companies use a sanitiser instead of using a detergent then a disinfectant. Sanitisers combine a detergent and disinfectant. They clean and disinfect, provided there is sufficient contact time.

## CLEANING SCHEDULES

Cleaning schedules are an effective and essential means of ensuring that cleaning works are carried out correctly and efficiently.

They co-ordinate all cleaning activities and act as a major communication link detailing management requirements and staff duties:

- **What is to be cleaned?**
- **Who is to clean it?**
- **When is it to be cleaned?**
- **What chemicals , materials and equipment will be needed?**
- **What safety precautions need to be taken?**
- **Who is to check that cleaning has been done effectively?**



## STAGES OF WET CLEANING AND DISINFECTING

An example for this can be summarised showing the cleaning stages for a worksurface.

WORK SURFACE	
1 <b>Pre-clean:</b>	Brush away food debris and wipe surfaces. Use scourer to loosen stubborn spots.
2 <b>Main clean:</b>	Use clean water and detergent. Pay attention to difficult areas e.g. corners.
3 <b>Rinse:</b>	Use clean water and a clean cloth.
4 <b>Disinfection:</b>	Use a disinfectant solution and leave on for contact time.
5 <b>Final Rinse:</b>	Use clean water and a clean cloth.
6 <b>Drying:</b>	Leave to dry naturally

## REMEMBER



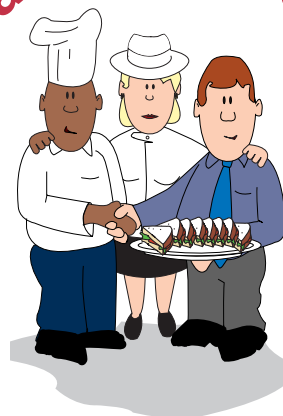
- Ensure that you understand how to use a cleaning chemical safely and always follow the manufacturer's instructions.
- Wear protective clothing e.g. rubber gloves, goggles.
- Never mix chemicals together.
- Always use fresh disinfectant each time you clean.
- Disinfectants must be left on surfaces long enough to work properly.
- Do not soak mops or cloths overnight.
- After cleaning and disinfecting, the cleaning equipment should be allowed to dry and should be stored away from food.

## HEART OF ENGLAND FOOD SAFETY FORUM

Is now in its second year and has proved very successful

The Food Safety Forum provides a meeting place for food businesses, regulators, and those with an interest in food safety. The forum covers the Boroughs of Nuneaton and Bedworth, North Warwickshire, and Hinckley and Bosworth and meets four times a year.

Heart of England



food safety  
forum

## Future Meetings and Topics to be covered:

Mondays @ 2.00pm

23rd September 2002	Food Labelling and Date coding
13th January 2003	Temperature Control of food
17th March 2003	Microbiology and Allergic Reactions to Food

### The Venue:

Catering Block  
North Warwickshire and Hinckley College  
Glebe Lane (off Hinckley Road)  
Nuneaton

Keep in touch - let us know if there is anything you would like to see featured or discussed at future meetings.

## Contact details of the Food Safety Team

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