

CLEANING & SANITISING

Cleaning & Sanitising are the two most important elements of any Sanitation Programme
CLEANING - DEFINITION
The removal of visible contaminants such as food, dust, dirt or grease from a surface using the appropriate detergent and warm water. The detergent & physical action of cleaning will remove the surface contaminants – that is the ones you can see. (BEFORE SANITISING THE DETERGENT MUST BE RINSED OFF THOROUGHLY)
SANITISING – DEFINITION
The reduction of micro organisms (germs – bacteria, viruses) to levels considered safe from a public health viewpoint. In other words the removal of contaminants you cannot see!
A surface cannot be sanitized unless it has been cleaned thoroughly first - it is impossible to sanitize a surface that is still dirty, as the surface dirt will consume the sanitizer
After cleaning there must be an effective rinse to remove detergent residue that can interfere with the action of chemical sanitizers
For a sanitizer to be effective, the surface must be physically clean as sanitizers are unlikely to be effective in the presence of dirt and detergent residues
Spraying a surface with a sanitizing solution without first cleaning the surface is a waste of time and money
Sanitizers should then be left to AIR DRY and not wiped off to ensure sufficient contact time
THERMAL SANITISATION: the use of hot water or steam for a specified temperature and contact time
CHEMICAL SANITISATION: the use of an approved chemical at a specified concentration and contact time
CHEMICALS IN USE FOR SANITISING
Chlorine (Sodium Hypochlorite) – Contact time 1 minute. Leave to AIR DRY. Made up solution MUST be used within 6 Hours & then discarded. PPE (Personal Protective Equipment) must be used
Tor HB (Ecolab) – Contact time 10 minutes. Leave to AIR DRY. Made up solution MUST be used within 6 Days & tyhen discarded. PPE (Personal Protective Equipment) must be used



PROCEDURE ORDER:

1. CLEAN

2. RINSE

3. SANITISE

4. AIR DRY

NOTES

- INFORM SUPERVISOR IF YOU FEEL UNWELL
- REMEMBER IMPORTANCE OF REGULAR HAND WASHING AND GOOD PERSONAL HYGIENE
- INFORM RECEPTION OF ANY VOMITING OR DIARRHOEA INCIDENTS, OR IF YOU SUSPECT A GUEST OF HAVING GASTROENTERITIS
- ALL CREW MEMBERS WILL BE PROVIDED WITH THE APPROPRIATE POCKET CARD
- CLEANING- REMOVAL OF VISIBLE CONTAMINANTS SUCHAS FOOD AND DIRT WITH SOAP AND HOT WATER
- SANITIZING- REDUCTION OF GERMS TO A SAFE LEVEL- GETTING RID OF CONTAMINANTS YOU CANNOT SEE