



## Cleaning and Sanitising is not the same thing!!

**Cleaning** in the food industry is a process that removes visible contamination such as food waste, dirt and grease from a surface. This process is usually achieved by the use of water and detergent. During the cleaning process, microorganisms will be removed but the cleaning process is not designed to destroy microorganisms.

**Sanitising** is a process that destroys microorganisms, thereby reducing the numbers of microorganisms present on a surface. This is usually achieved by the use of both heat and water, or by chemicals.

It is not an option to use either a detergent or a sanitizer – both *must* be used!

The use of chemicals is the most common method for killing food poisoning bacteria. Food businesses must make sure that any sanitizer used is ‘food grade’ – safe for food contact surfaces.

### Chemicals – what is the difference?

<b>Detergents</b>	Soap in a liquid form that attracts and washes away grease, dirt and debris from the surface. Detergents do not kill bacteria.
<b>Sanitisers</b>	Chemicals that are used after detergents. Sanitisers will kill and reduce the number of bacteria and spores.
<b>Disinfectants</b>	Common household cleaning products that are suitable for toilets and floors but not on food contact surfaces. They must not be used as sanitisers.

### How often should I sanitise?

It is recommended that food contact surfaces and equipment are cleaned and sanitised after every use and/or at least every four hours.

### What should I sanitise?

Any surface, utensil or piece of equipment that comes into contact with food must be cleaned and sanitised.

### Surfaces and equipment that *must* be cleaned & sanitised

Pots and pans
Chopping boards
Benches and sinks
Crockery and cutlery
Rice cookers
Meat slicers
Food storage containers
Utensils
Knives
Bain maries and refrigerators
Thermometers
Glasses and cups

### How do I sanitise?

**Heat** – commercial dishwashers or hot water in a sink are both ways of sanitising smaller items.

#### If sanitising using hot water in a sink, you must:

- Make sure water is at least 77°C when put in the sink
- Use a heating element to keep the water temperature at 77°C or higher.

Water at this temperature is dangerous. If sanitising using heat it is best to use a commercial dishwasher.

**Chemical** – if you do not have a dishwasher a chemical sanitiser can be used.

For items that fit in your double bowl sink - wash in detergent and hot water in the first bowl then sanitise using a chemical sanitiser and warm water in the second bowl.

- Items that do not fit in your sink – thoroughly clean and then use a spray bottle to apply the sanitiser.

**Please Note:** A surface must be thoroughly cleaned before it is sanitised, as sanitisers are unable to effectively kill food poisoning bacteria if the surface is still visibly dirty.



## What can I sanitise with?

Sanitiser	Use/Dilution	Air Dry	Comments
<b>Chemical Sanitisers</b>			
Household Bleach (4% Chlorine)	1.25ml in 1L water = 12.5 ml (2½ teaspoons) in 10L water.	Air dry -Yes (unless a stronger solution is used).	Inexpensive and fast acting. Good for equipment sanitation – can be corrosive.
Commercial Bleach (10% Chlorine)	0.5ml in 1L water = 5 ml (1 teaspoon) in 10L water.	Air dry - Yes (unless a stronger solution is used).	Inexpensive and fast acting. Good for equipment sanitation – can be corrosive.
70% Alcohol Solutions	700ml in 300ml of water.	Air dry -Yes.	Good for equipment sanitation – air dries rapidly. Caution: Flammable.
Quaternary Ammonium Compounds (QUAT).	Use as per manufacturers instructions.	Air dry as per manufacturers instructions.	Good for equipment sanitation – is non corrosive.
<b>Heat</b>			
Hot Water	Water must reach 77°C for at least 30 seconds.	Air dry -Yes.	Commercial dishwasher is recommended.

**Please Note:** This is to be used as a guide only. For questions about specific products please contact your supplier or manufacturer of the chemical.

## 10 Tips for Sanitising

- ✓ Make sure your chemical sanitiser is 'food grade'
- ✓ Sanitisers are most effective when used at the correct dilution – check the label or with your supplier
- ✓ Prepare chemical solutions daily to make sure the solution remains effective
- ✓ Chemicals must be clearly labelled, especially if you are removing the solution from the original packaging
- ✓ They need time to work – check the contact time as this will vary for each product
- ✓ Check to see if the sanitiser needs to be rinsed off after it has been applied
- ✓ After sanitising make sure the surface is thoroughly dry before it is reused
- ✓ Check the best before date of your chemicals to make sure they remain active
- ✓ Make sure your staff know how to correctly use your chemical sanitiser
- ✓ Chemicals must be stored away from food to minimise the risk of contamination

## Are there organic sanitisers available?

Sanitisers which have the following active ingredients are considered to be organic:

- Peracetic Acid
- Hydrogen Peroxide
- Organic Acids
- 70% Alcohol solutions that do not contain Quaternary Ammonium Compounds

For further information you can access the Australian Organic Standard 2006 at <http://www.bfa.com.au>