



Cleaning & Sanitising of Food Contact Equipment

Compiled by: Food Consulting Services

Approved by:

Date effective: 01 January 2019

Signed:

1. Scope

This document describes the procedure to be followed when cleaning and sanitising food contact equipment such as slicers, blenders, vegetable shredders etc.

2. Staff responsible

- 2.1. All chefs
- 2.2. All cleaners

3. Equipment needed

- 3.1. Correctly diluted multi-purpose cleaner
- 3.2. Correctly diluted QAC sanitiser
- 3.3. Correctly labelled spray bottles for above chemicals
- 3.4. Correctly labelled bucket with warm water and multi-purpose cleaner.
- 3.5. Cleaning cloth
- 3.6. Sanitising cloth or disposable paper towel

4. Method

4.1. Switch off and unplug the equipment!

4.2. Always follow the instructions of the chemical and equipment manufacturers!

4.3. Dismantle the equipment as far as possible.

4.4. Spray the multipurpose cleaner, from the spray bottle, onto the equipment to be cleaned.

4.5. Dip the cleaning cloth into the bucket of warm water, and use the cloth to clean the equipment until visibly clean.

4.6. Rinse the cloth under running water, and then rinse the equipment that is being cleaned.

4.7. Spray the sanitiser evenly over the entire piece of equipment that has been cleaned. Make sure to adjust the spray nozzle to ensure a fine mist is sprayed from the bottle. A direct jet will not cover the area!

4.8. The sanitiser needs a contact time for at least 3 minutes to kill the germs, so wait at least this time before you wipe the sanitiser off the area to be cleaned.

4.9. **DO NOT** wipe the sanitiser off with the same cloth you used to clean the areas. **DO USE** a dedicated sanitiser cloth or disposable paper towel.

4.10. You can also leave the sanitiser to dry if this is possible, and then do not have to wipe it off.