

# SANITISING

## EAT SAFE FACTSHEET

Everyday, Mackay Regional Council works with residents and local communities to help make our region what it is today with a long term vision for the future. Council's Eat Safe program is helping to deliver world-class dining for Mackay residents and visitors.

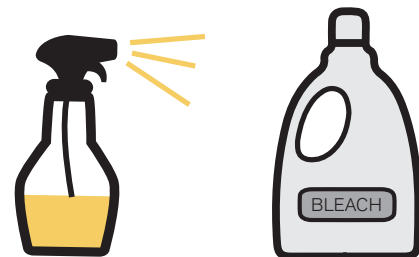
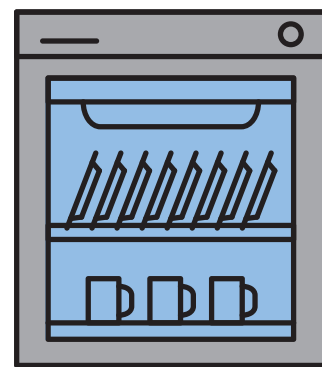
Cleaning and sanitising are important steps to prevent food poisoning. Using unclean equipment and utensils can transfer bacteria to food. Cleaning removes food particles, dirt and grease. Sanitising reduces the amount of bacteria and other organisms you can't see, including those that may cause food poisoning.

Anything that comes in contact with, or touches food, such as equipment, utensils, cutting boards, and food preparation benches, needs to be cleaned and sanitised.

### Options for sanitising

There are different ways to sanitise. You can use:

- a commercial dishwasher
- heat – you can soak your equipment and utensils in hot water with a minimum temperature of 77°C for at least 30 seconds, ensuring you take care when handling hot water so you don't burn your hands
- a chemical sanitiser – chemicals used should be safe to use with food contact surfaces and utensils, however ensure you follow the manufacturer's instructions when using chemicals
- bleach – the table below shows the amount of bleach and the water temperature needed to make a sanitising solution:



How much water?	How much bleach?					
	Household bleach (4% chlorine)			Commercial bleach (10% chlorine)		
Concentration required	25ppm	50ppm	100ppm	25ppm	50ppm	100ppm
Minimum water temperature	49°C	38°C	13°C	49°C	38°C	13°C
5 litres	3.12mL	6.25mL	12.5mL	1.25mL	2.5mL	5mL
10 litres	6.25mL	12.5mL	25mL	2.5mL	5mL	10mL
50 litres	31.25mL	62.5mL	125mL	12.5mL	25mL	50mL

Source: Queensland Health PPM: Parts per million

Domestic cleaning products and vinegar are not effective sanitisers and should not be used in a commercial kitchen.

## Steps for cleaning and sanitising equipment and utensils using a chemical sanitiser



**1. Pre clean:** scrape or wipe away food residue, and rinse with clean warm running water.



**2. Clean:** wash with warm water and detergent to remove grease, dirt and food. Soak if needed.



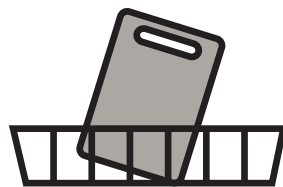
**3. Rinse:** rinse off detergent foam with clean water.



**4. Sanitise:** use a food grade chemical sanitiser, following the manufacturer's instructions to remove bacteria.



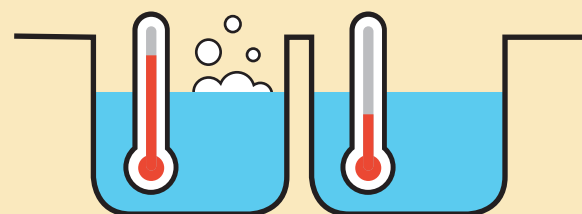
**5. Final rinse:** wash off the sanitiser if you need to – ensuring you follow the manufacturer's instructions.



**6. Dry:** allow to air-dry or dry using a disposable towel. Cloths and towels can have bacteria on them which you could transfer to your clean equipment.

## Tips for cleaning and sanitising

- ✓ Clean as you go.
- ✓ Cleaning cloths, areas and appliances directly involved with food preparation should be cleaned and sanitised at least every four hours.
- ✓ Use separate cloths for cleaning different equipment, for example, use a different cloth for cleaning rubbish bins as opposed to kitchen benches.
- ✓ If your business has a double bowl sink, you can use one of the bowls for cleaning and the other for sanitising.
- ✓ Use a chemical sanitiser in a spray bottle for large surfaces like benches and make sure you completely cover the whole surface.
- ✓ Sanitisers will not work correctly if the surface hasn't been cleaned first.
- ✓ When using chemicals always follow the manufacturer's instructions for use, particularly instructions about how to apply, dilution and water temperature.
- ✓ Store cleaning chemicals away from food.
- ✓ Develop and use a cleaning schedule to help you manage cleaning in your business.
- ✓ Equipment that consists of small parts, such as slicers and blenders need to be dismantled (pulled apart) so all areas can be effectively cleaned and sanitised.



**Clean with detergent and hot water, then rinse**

**Sanitise using chemical sanitiser and warm water**

**For further information on Eat Safe Mackay:**

 [www.mackay.qld.gov.au/eatsafe](http://www.mackay.qld.gov.au/eatsafe)

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