



Food Contact Surface Cleaning



Improve hygiene and paper consumption - from the front to the back of house

Within a food environment there are many surfaces that require cleaning in order to comply with our legal responsibilities of keeping food safe from harm. Poor cleaning can contribute to food contamination; contaminated food could be harmful to health because it contains something that should not be there. Food contact surfaces require extra attention as they make direct contact with the food itself.

There are three types of contamination:

PHYSICAL



Something that is visible in the food

CHEMICAL



Cleaning chemicals and pesticides

BIOLOGICAL



Bacteria, viruses, moulds and fungi

These contaminants get into food either directly by touching or falling into the food or indirectly via a vehicle - **Work Surfaces** and **Cloths** being two of the main vehicles that lead to contamination of food.

The main aims of cleaning a food contact surface are:

- Protect food from biological contamination
- Reduce the opportunities for bacteria to multiply by removing food and moisture
- Prevent food from physical contamination

Contamination can be greatly reduced by following the golden rule: **“Clean as you go!”**

Food Contact Surface Cleaning Method

To ensure that a surface is clean and safe to make contact with food it is important that the following process is followed at all times:

1. Remove dirt and grease.
2. Wash the surface with hot water, detergent and a cloth.
3. Rinse off the detergent with hot water and a clean cloth.
4. Apply disinfectant with a single use disposable wiper and leave the disinfectant on the surface for as long as directed on the container's label.
5. Rinse the disinfectant off the surface using a single use disposable wiper.
6. Dry the surface with a single-use disposable wiper.

During this process, **cloths** and **paper wipers** are an important tool, if not used correctly they are able to re-introduce bacteria onto the surface at any stage in the process causing cross contamination. To reduce cross contamination single-use disposable wipers are recommended.

Single-Use Paper Wipers

1. Are designed to be used with a dispenser to protect from contamination.
2. Should be used only once and disposed of.
3. Are suitable for use during every stage of food contact surface cleaning
4. Are absorbent, ensuring minimal amounts are used whilst still providing effective cleaning.
5. Are strong and robust so unlikely to become a physical contaminant
6. Are recommended to be blue in food preparation areas for easy recognition in food.
7. Are cost effective and reduce waster handling.

Colour-Coded Cloths

1. Are reusable therefore are longer lasting.
2. The cloths are suitable for general surface cleaning and cleaning food contact surfaces prior to disinfection.
3. Are versatile as they can be used for wet and dry applications such as polishing.
4. Help reduce cross contamination when different colours are allocated to different cleaning tasks or food types.
5. Must be disinfected daily when used in food preparation areas and reused for the same task.

Wet Wipes Handy Bucket

1. Wet wipes are suitable for general cleaning and cleaning food contact surfaces prior to disinfecting and drying.
2. The solution and wipe combination is convenient, ready to use, saves time and hassle and is cost effective.
3. The silicone closure enables single dispensing every time therefore limiting over usage which gives the benefits of lower usage cost, less waste, less waste handling.
4. The bucket container is very convenient for carrying around from task to task.