

CLEANING AND SANITISING PROCEDURE



Cleaning procedures should be understood by all staff to ensure effective cleaning

Item/ equipment	How often	Cleaning method	Sanitising method	Responsibility	Comments

- ✓ Use warm to hot water to help remove grease etc.
- ✓ Use an effective detergent for your application (depends on residue/equipment)
- ✓ Ensure that the surface looks, feels, and smells clean
- ✓ Use a sanitiser after cleaning, for all food contact surfaces
- ✓ Follow the manufacturer's instructions for all chemicals
- ✓ Take care to not re-contaminate surfaces and equipment after cleaning and sanitising