



Cleaning of Food Premises

Fines of up to \$2500 apply!

Please ensure that all food handlers and business owners read this important information. Breaches relating to incorrect cleaning practices will result in fines of up to \$2500.

In accordance with Food Safety Standard 3.2.2 Clause 19, it is essential that food premises including fixtures, fittings, equipment as well as vehicles that are used to transport food are maintained to a standard of cleanliness which is considered acceptable. This means that there is no accumulation of garbage, recycled matter, food waste, dirt, grease or any other visible matter.

Why?

Food premises must be kept clean to minimise the likelihood of food becoming contaminated. Dirt, grease and other visible matter may contain micro-organisms which can be harmful to health if they contaminate food which is later ingested.

Keeping your food premises clean will also discourage pests such as rats, mice and cockroaches which are attracted to food wastes including oils and fats, which tend to build up behind and under cooking areas.

Don't forget the outside of the food premises where recyclables, waste oil drums and garbage bins are commonly stored. You must ensure that the bins are the correct capacity for your business. They are to be emptied and cleaned regularly and lids must be used where practicable.

When and How Often?

It is important to recognise that the cleaning frequency of equipment and utensils within your premises will vary. For example, mopping the floor, washing dishes and emptying bins should be done daily, whereas other tasks such as cleaning air-conditioning vents and canopies may be cleaned every month depending on their level of cleanliness. This is where a cleaning schedule can be very useful. The adoption of a cleaning schedule will help to ensure that your food premises are being cleaned on a regular basis and that all areas are being attended to. The schedule should detail each piece of equipment/area of the food premises to be cleaned and nominate a responsible person. This will help you keep your cleaning on track. Council can provide examples of cleaning schedules for your reference.

How?

Easy steps for correct cleaning

1. Remove all food waste and other visible matter by wiping or sweeping the area clean
2. Wash the area using a suitable detergent
3. Rinse with clean water
4. Sanitise using a food grade sanitiser (if a food contact surface)
5. Air dry or use single use towels to dry



Remember

Common areas where regular cleaning is often missed in food premises include:

- hand wash basins
- walls and pipes underneath fixtures
- floors (including skirtings and coving) underneath and behind equipment
- rubber door seals on refrigerators/freezers
- cool room ceiling and walls
- ceilings of microwaves
- inside utensil draws
- on top of equipment
- shelving

Storage of cleaning equipment

All food businesses must provide an area designated for the storage of chemicals and cleaning equipment away from food and food contact surfaces, as these items have the potential to contaminate food.

By following these guidelines all food handlers will be meeting their legislative requirements and assisting in the prevention of food poisoning.

Deliciously Safe Program

Compliance with cleaning may result in your business achieving full compliance at your routine inspection, making you eligible for the Deliciously Safe Program.

The Deliciously Safe Program recognises and rewards businesses within the City of Charles Sturt who achieve full compliance with legislation at their routine food premises inspections. A high profile sticker will be provided for your business to display. This will identify to the public that your business was found to be fully compliant at the time of inspection, potentially attracting customers to your business.

Your business name will be listed on the City of Charles Sturt website and there is a potential for your business name to be listed in one of Council's community publications. A certificate will also be issued to your business at a scheduled awards ceremony to be held at the City of Charles Sturt.

Further Information

For further information regarding food safety or the Deliciously Safe program, please visit the City of Charles Sturt website at www.charlessturt.sa.gov.au or contact the Environmental Health Department on 8408 1111.

Don't forget...You must always notify Council whenever you start a new food business, transfer ownership or change the food business name or address details. Notification forms are available from Council or can be downloaded from Council's website.