



# Sanitising of food contact surfaces

**Please read this important information. Fines up to \$2500 can apply for incorrect sanitising practices.**

In accordance with Food Safety Standard 3.2.2 Clause 20, it is a requirement that all food and drinking utensils and all food contact surfaces including equipment are cleaned and sanitised prior to use. This will significantly reduce the risk of food contamination occurring within your business.

## Cleaning Vs Sanitising?

A clean premises is important for making clean food! A clean surface is free from food waste, dirt, grease or other visible matter. Cleaning physically removes visible residues from a surface with the help of water and detergent.

A sanitised surface is substantially free from pathogenic microorganisms and spoilage microorganisms and can be achieved through the use of either heat or chemicals.

It is important to note that cleaning and sanitising should be separate processes. A surface must be thoroughly cleaned **before** it is sanitised to ensure the effectiveness of the sanitiser is not reduced!



## What do I Sanitise?

- Eating and drinking utensils
- Food contact surfaces of equipment such as chopping boards, knives, mixing bowls, prep benches and sinks

A food contact surface must be cleaned and sanitised between preparing raw foods and ready-to-eat foods. For example, if a person slices raw meat and then tomatoes for a salad, the board and knife must be cleaned and sanitised between these two tasks. However, the food contact surface would not need to be cleaned and sanitised if the sliced raw meat and tomatoes were to be placed in a pot to be cooked for a casserole. This is because both foods are raw and will be cooked before being eaten.

It is recommended that equipment used for potentially hazardous food (at temperatures between 5°C and 60°C), be cleaned and sanitised every 4 hours. For example, if a meat slicer is used to slice ham all day, it should be cleaned and sanitised at least every 4 hours to prevent food contamination occurring.

## How do I Sanitise?

All Items must be thoroughly cleaned prior to sanitising.

Prepare the sanitiser carefully following the manufacturer's instructions using the wash-up sink (which is clean of course!) after washing and rinsing has been completed. To effectively prepare the sanitiser in the sink, the capacity of the basin needs to be determined. For ease of use on bench tops and larger items, sanitiser can be prepared and placed into a labelled trigger spray bottle. Ensure this pre-mixed sanitiser is replaced as necessary (some sanitisers require daily mixing to remain active).

### Sanitising with Hot Water

Water must be at a minimum temperature of 77°C for at least 30 seconds to be effective. Serious burns are possible so hot water sanitising is only recommended with the use of dishwashers. Commercial dishwashers reach a higher temperature within a shorter cycle whereas domestic dishwashers use a lower temperature but longer cycle times. Beware of the 'low' or 'economy' settings; they usually won't reach the desired temperature of 65°C. If in doubt check the operating manual.

### Sanitising with Chemicals

The most commonly used food-grade sanitisers contain either **chlorine** or **QAT's** (quaternary ammonium compounds) as active ingredients. QAT based sanitisers are preferable as they have a longer shelf life, less odour and do not corrode metal surfaces. Your chemical supplier should advise product suitability for your business, the correct concentration to use, surface contact time (important – do not overlook this) and whether it needs to be rinsed off or not. It is best to let surfaces **air-dry** however, single-use paper towel can be used.

### Sanitising with Organic Sanitisers?

There are 'organic' or more 'green' choices on the market. Be careful if considering using these as they may not be effective in eliminating hazardous micro-organisms. What about lemon juice or vinegar? These are not really suitable to use in a food business as there is no evidence to support their effectiveness – although feel free to use these at home! Look in the **Yellow Pages** under '**Cleaning Products &/or Supplies**' for companies who supply food-grade sanitisers.

### Easy as 1, 2, 3!!!

1. **Clean – Remove Visible Residue**
2. **Rinse – With Clean Water**
3. **Sanitise – With Heat or Chemicals and Preferably Air Dry\***

\*please note that some sanitisers require rinsing after use

### Further Information

Check out our online Food Safety Training "I'm Alert" via Council's webpage under [Services > Food Hygiene > Food Safety for Business > Food Safety Training](#).

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](http://www.charlessturt.sa.gov.au) or contact the Environmental Health Department on 8408 1111.

### Celebrating Success

The City of Charles Sturt participates in both the Food Safety Rating Scheme and Deliciously Safe Program. The Food Safety Rating Scheme is a state wide program. Eligible businesses have an opportunity to achieve a star rating (3, 4 or 5) based on their compliance with the food laws during their routine inspection. Businesses are awarded a certificate identifying their achieved Star Rating.

The Deliciously Safe program is a City of Charles Sturt initiative and provides an opportunity for businesses outside the scope of the Food Safety Rating Scheme to be recognised for full compliance with the food laws at the time of their routine inspection. Achieving businesses are awarded a sticker and certificate identifying the business as Deliciously Safe.

Both programs afford an opportunity for further recognition on Council's website and potential for listing in Council's community publications.

***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.***