

# CLEANING PROCEDURES

## COOL ROOM & REFRIGERATION

### **REMOVE ALL STOCK.**

- Use 10 lt of HOT water, with 100ml of Spray & Wipe Solvent/ Chlor-Det.
- Scrub ceilings, walls, shelving, floors, door seals & handles with a brush.
- Dry all areas with a clean cloth, and floors where necessary with a clean mop.
- Cover and date fresh produce, check dates and covering on older stock.
- Replace all stock to designated areas, ensuring cross contamination does not occur.
- Sanitise with SANITISE FG
- Check refrigeration temperatures do not exceed 5oc.

## FOOD PROCESSING EQUIPMENT

- Unplug from the power.
- Dismantle the machine.
- Wash with Spray & Wipe Solvent Cleaner 200:1 / Chlor-Det.
- Dry with clean cloth, then reassemble utensil.
- Sanitise with SANITISE FG

## FLOORS, WALLS & BENCHES

- Remove All equipment from floors, shelving & benches.
- Sweep up debris. Wash down with Spray & Wipe Solvent/Chlor-Det
- Dry with clean mop or cloth.
- Sanitise with SANITISE FG

## CANOPIES

- Remove all pots pans and utensils from stove areas.
- Spray or wipe on Spray & Wipe Solvent Cleaner / Chlor-Det.
- All of these procedures may be finished with SANITISE FG.

**FIRST AID:**

Seek medical advice.

**EYES:** Irrigate with water; 15 mins.

**SKIN:** Remove contaminated clothing, wash with copious amounts of water.

**INHALED:** Remove from exposure.

**SWALLOWED:** Rinse mouth with water, give water to Drink.

**DO NOT INDUCE VOMITING.**

Seek Medical Advice.

Refer to M.S.D.A. Sheets.

Ph. Poisons info : 13 11 26

## FOOD PROCESSING AREAS; START UP & SHUT DOWN PROCEDURES.

- a) All workbenches and equipment are to be sanitised with SANITISE FG, at the beginning of each shift.
- b) Staff must change into appropriate clothing, wash hands with a Anti-Bacterial Soap, and wear appropriate food service handling gloves.
- c) Food service gloves must be changed when handling different food groups, they must also be changed after rest breaks, toilet, and or after using office equipment.
- d) All areas at the end of each shift, including equipment and toilets, must be cleaned with SPRAY & WIPE SOLVENT CLEANER 200:1 and sanitized with SANITISE FG, and left dry.
- e) Ovens shall be de-coked weekly with a caustic based cleaner, then that agent shall be neutralized with vinegar to complete the process.

## KITCHEN SAFETY CHART

[Click here to download the Kitchen Safety Chart](#) which can be laminated and placed on the wall.

**Automated Machine Washing Liquid.**

Colour: Clear./ Pale Brown.

D.G.Class: 8 Poisons Sch: S6 HAZCHEM: 2R

Non flammable.

**Automated Machine Rinse Aid:**

Colour: Blue.

D.G.Class N/A. Poisons Sch: N/A.Hazchem N/A  
Non flammable.

**Automated Machine Descaler.**

2.5lt per Dishwasher. Refer instructions.

Colour: Clear./ White.

D.G.Class: 8. Poisons Sch:S5 HAZCHEM: 2X

Non flammable.

**Pot Washing Liquid 200 : 1.**

1:200 ( 50ml – 20lt Water)

Colour : Green.

D.G.Class: N/A Poisons Sch.N/A Hazchem N/A

Non Flammable.

**CHLOR –DET**

Hard surface cleaner/ Sanitiser

1:100 (100ml: 10lt Water.)

Colour: Clear./ White.

D.G.Class N/A. Poisons Sch: S6 Hazchem N/A.

Non Flammable.

**SAFETY DEGREASER.**

Non Caustic Hard Surface Cleaner.

1:200 ( 100ml. : 20lt. Water.)

Colour. Clear/ White

D.G.Class N/Ap. Poisons Sch. N/Ap. Hazchem N/Ap.

Non Flammable.

deluxe direct chemicals pty. ltd.

**FOOD GRADE SANITIZER.**

Spray on and leave disinfectant

1:50 ( 10ml. : 500ml. Water.)

Colour. Light Green

D.G.Class N/Ap. Poisons Sch. N/Ap. Hazchem. N/Ap.

Non Flammable.

**Hot Plate Cleaner “2”- Oven & Griddle Cleaner**

Griddle,Range top & Oven Cleaner.

Use Neat or at 1:5 & 1:3 respectively.

( See process chart.)

Colour. Pale Brown.

D.G.Class 8. Poisons Sch:S6. HAZCHEM. 2R.

Non Flammable.

**LIQUID TOILET SOAP** Anti- Bacterial.

Use Neat on hands with fresh water.

Colour. Clear Gel.

D.G.Class.N/Ap. Poisons Sch: N/Ap. Hazchem. N/Ap.

Non Flammable.

**Spray and Wipe Solvent Cleaner 200:1**

Hard Surface cleaner.

1:100. ( 100ml. : 10lt. Water.)

Colour. Reddish.

D.G.Class: N/Ap. Poisons Sch: N/Ap. Hazchem:N/Ap.

Non Flammable.

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Ph. Poisons info : 13 11 26

## OVEN'S - GRIDDLES - RANGE TOP'S CLEAN UP

1 SCRAPE OFF AND REMOVE EXCESS DEBRIS.

2 FOR BUILT UP AND BADLY SOILED AREAS, use HOT PLATE CLEANER "2"

3 FOR GENERAL MAINTENANCE, dilute H.P.C."2" 1:5 parts water.

**OVEN & GRIDDLE CLEANER** will also provide excellent results. Neat or at 1:3 parts water, and is the preferred choice for the inside of ovens.

1 WARM EQUIPMENT WILL GIVE BETTER RESULTS.

2 WASH OFF WITH PLENTY OF WATER, SPRAY WITH WHITE VINEGAR TO NEUTRALISE ANY RESIDUES.

**GOGGLES, DUST MASK & GLOVES MUST BE WORN, AVOID BREATHING FUMES OR CONTACT WITH SKIN.**

DG Class 8 - Poisons Sch. S6 – Hazchem 2R

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## RECEIVING FOOD PRODUCTION GOODS / PERISHABLES

(a)Confirmation is to be sought from Food Suppliers that all goods supplied, are handled and transported in accordance with current Legislation.

(b)All goods received will be checked and noted on the invoice that they comply with temperature regulations and are undamaged or contaminated.

If goods do not comply they are to be returned.

(c)Perishable goods are to be dated with the date received and refrigerated promptly.

(d)Dry goods are to be placed in an area which is clean and dry, also to be rotated with the most recent delivery to the bottom or to the rear.

## WASH YOUR HANDS

- Before and after handling food.
- Before and after toilet.
- After using nasal tissues.
- After Smoking.
- Use Anti- Bacterial Liquid Hand Soap.

DG Class N/App Poisons Sch. N/App

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