

PERSONAL HYGIENE AND CLEANING

Cleaning

Choose the right chemical for the job:

- Detergents/Degreasers - to clean items which are greasy/oily. They do not kill bacteria
- Disinfectants - use on surfaces which come into contact with food or hands, it must be 'food safe'. They kill bacteria but have cleaning properties. Use a detergent cleaner before disinfectant
- Sanitisers - have detergent/disinfectant properties. Must be 'food safe'. When cleaning areas that have come into contact with a raw and cooked process you must complete a 2 stage cleaning process using disinfectant.

Use cleaning chemicals which meet British Standards of BS EN1276:1997 or BS EN 13697:2001

Follow the manufacturers instructions for dilution rate, contact time (length of time left on surface) and the process (the way to use the chemical specific to the product) required.

Choose the appropriate cleaning cloth. Disposable single use cloths are recommended for cleaning surfaces and equipment. If not, have one cloth for areas using raw materials and one cloth for cooked food areas.

If a cloth is re-used it will require a hot wash of over 82°C. Chemical cleaning in bleach is not considered suitable.

Follow cleaning rota and complete DD book cleaning checklist

Personal Hygiene

Handwashing is vital, have a separate hand washing area for food handlers to wash hands. Taps to be turned off using disposable paper towel

Wash hands before commencing or resuming work, after the toilet, after smoking, after handling rubbish, after using a tissue, after handling raw food, before handling cooked food, after any cleaning task.

- All staff should wear clean clothes
- Tie back hair
- Do not wear watches or jewellery (except wedding band)
- Do not prepare food when you are ill
- Wear blue gloves when handling food, remember to remove gloves when handling money.
- Keep fingernails short, without nail polish
- Cover cuts and sores with a coloured waterproof plaster
- Change your apron after handling raw a cooked foods

Avoid touching parts of your body such as nose, face, ears; coughing or sneezing near food, tasting food with your fingers

STONE WILLY'S
KITCHEN