

Food Safety Series (No.9)

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# Cleaning and Pest Control in Food Preparation Areas

WEB VERSION



UNIVERSITY OF  
CAMBRIDGE

## Introduction

These guidelines have been drawn up taking guidance from current food safety laws and regulations (see Food Safety – An introduction to legislation for University premises).

## Cleaning

It is a legal requirement to ensure high standard of cleanliness and tidiness are maintained in a food premises. Legislation also requires that all equipment and surfaces that come into contact with food are kept clean and maintained.

Keeping food preparation areas clean:

- ensures good hygiene
- prevents an environment for pathogenic bacteria to grow
- reduces the attraction for pests such as flies, ants, cockroaches and rats

Kitchen staff (food handlers) / users should adopt a “clean as you go” mentality. All spills and splashes of food and drink should be cleaned up immediately.

Cleaning chemicals must be:

- 'food grade' i.e. suitable for use in kitchens / food areas
- Kept in suitable labelled containers with manufacturer's instructions clearly legible.
- Stored and used away from food.
- Used in accordance with manufacturer's instructions

As with other activities, where a substance is hazardous to health, a Chemical Hazard Risk Assessment should be conducted.

Waste bins must be emptied regularly and not be allowed to overflow. Where containers are lidded these must be foot operated. Bins must be left empty at the end of the day and cleaned at least weekly.

In addition to 'cleaning as you go' certain cleaning operations should be performed at regular frequencies. Equipment and items must not be left uncleaned overnight. A cleaning schedule is a systematic approach to cleaning and an effective way of ensuring that cleaning is performed at the correct frequency using the appropriate chemicals and equipment. The schedule should include details of any necessary safety precautions.

Areas and frequencies:

- Food contact areas such as chopping boards, utensils, containers should be cleaned and disinfected after use.
- Work surfaces should be cleaned and disinfected after each use and at the end of the day.
- Hand contact surfaces (fridges, switches, handles) should be cleaned and disinfected daily. Internal surfaces of fridges and cupboards at least once a week.
- Sinks, taps and drainers should be cleaned and disinfected each day.
- Hobs, griddles, toasters and microwaves should be cleaned and disinfected at the end of the day and ovens cleaned thoroughly weekly.
- Floors must be swept and cleaned at the end of the day.
- Cleaning records should be kept for three months.

Ideally, food premises should have a well maintained dishwasher for washing and drying crockery and utensils to ensure effective disinfection. Where a sink is used items must be cleaned with detergent and hot water followed by sanitiser to disinfect; then rinsed and left to dry.

Food premises using washing-up cloths or brushes must ensure these are cleaned and disinfected frequently, changed regularly or hung to dry. If tea towels are used they must be replaced with clean ones when wet and at least daily.

Clean crockery, cutlery etc. should be stored in closed cupboards / containers or cling film-wrapped when not in use to prevent them from becoming contaminated.

Keeping a food premise effectively clean includes accessing difficult to reach areas under work surfaces which should be swept daily and behind units which should be pulled out weekly.

Deep cleaning of walls, ceilings, extractor fans/hoods, floors behind fridges and cookers etc. should be carried out in food preparation and storage areas at least every 6 months or sooner if necessary.

### **Pest Control**

Pests such as flies, cockroaches, rats, mice, birds and ants are sources of contamination. It is legal requirement to keep food premises free from pests and it is essential that pest control measures are employed. Infestation by pests is a common cause of closure of food premises by local authorities.

All doors and windows in a food preparation area that open to the outside should be in

good condition and kept closed or screened to prevent access of pests. Electronic fly killers should be installed, ensuring the units are not situated above food preparation areas which could result in contamination of food. They must be kept maintained and debris trays emptied regularly

Any signs of infestation must be reported to the appropriate person e.g. tearoom manager, facilities manager, who should contact a pest control contractor (this may be via Estate Management).

Food handlers should:

- Be trained to look for signs of pests
- Report any signs or sightings of pests to management immediately
- Not use fly spray, ant powder etc.

Where the use of a contractor is not practicable, advice must be sought from a manager / (MAS) our food safety advisors. The use of pesticides must be strictly controlled to ensure there is no risk of contamination to food stuffs. Pesticides must be used in accordance with manufacturer's instructions and PPE worn as necessary. Pest control contractors should be members of the British Pest Control Association and have knowledge of pests that frequent food businesses.

External bins where kitchen / food waste is stored must have tight fitting lids to prevent pest access. The bin area must be kept clean and tidy at all times

### **Further information**

- Food Standards Agency website

([www.food.gov.uk](http://www.food.gov.uk))

- Other leaflets in the Food Safety Series
- from MAS Environmental ([www.masenv.co.uk/fsq](http://www.masenv.co.uk/fsq))

### **Other leaflets in the Food Safety Guidance**

#### **Notes Series**

- 1 **Food Safety** – An introduction to legislation for University premises
- 2 **Catering Options** - A guide for departments and faculties
- 3 **Staff Kitchens and Tearooms** – General hygiene requirements
- 4 **Food Hygiene Training Requirements**
- 5 **Guidance on Departmental Barbecue Safety**
- 6 **Purchase, Delivery and Storage of Food**
- 7 **Preparation and Service of Food**
- 8 **Personal Hygiene Requirements for Individuals Preparing or Serving Food**
- 10 **Food Safety Guidance for Departmental Christmas Parties**
- 11 **Food Safety for Charity Events** – A guide for departments and faculties
- 12 **Food Complaints** - A guide for departments and University operated food outlets
- 13 **Allergens**

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