

Food Safety Series (No.9)

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Cleaning and Pest Control in Food Preparation Areas

WEB VERSION



Cleaning

It is important to ensure that a high standard of cleanliness and tidiness is maintained in order to:

- ensure good hygiene and comply with legislation
- minimise the risk of slips and trips
- reduce the attraction for pests such as flies, ants, cockroaches and rats

All equipment and surfaces that come into contact with food must be kept clean and, where necessary, disinfected.

A cleaning schedule is the most 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.

Cleaning records should be kept for a minimum of 3 months.

Kitchen staff/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 kept in suitable labelled containers and stored away from food. Cleaning equipment must be stored away from food.

Only use cleaning products that are suitable for use in kitchens/food areas.

All cleaning chemicals must be used in accordance with manufacturers instructions and Personal Protective Equipment (PPE) worn as necessary.

As with other activities, where a substance is

hazardous to health, a Chemical Hazard Risk Assessment should be conducted.

Due to the potential risks associated with its use bleach is not recommended, despite being an effective disinfectant.

Waste must not be allowed to overflow and where lidded 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, the following cleaning should be performed at the stated frequencies.



Floors must be cleaned at the end of the day.

Work surfaces should be cleaned and disinfected at the end of the day.

Fridges should be cleaned and disinfected at least once a week.

Food contact areas should be cleaned and disinfected daily.

Sinks, taps and drainers should be wiped down daily and thoroughly cleaned and disinfected at least weekly.

Hobs, griddles, toasters and microwaves should be cleaned and disinfected at the end of the day and ovens cleaned thoroughly at least weekly.

Used crockery, utensils, pans etc. should be cleaned as soon as possible and must not be left overnight.

Ideally a well maintained dishwasher should be used for washing and drying crockery, utensils etc. Where washing-up cloths or brushes are used they must be 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 away when not in use to prevent them from becoming contaminated.

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.

When using water/chemicals to clean electrical equipment care must be taken to reduce the risk of electrical shock. Appliances should be unplugged during cleaning. Ensure plugs are dry before reconnecting.

Pest Control

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

All doors and windows in a food preparation area that open to the outside should be kept closed or screened to prevent access of pests.

Electronic fly killers should be installed. These must be regularly maintained and the units must not be sited above food preparation areas where use could result in contamination of food.

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 must not use fly spray, ant powder etc. Where the use of a contractor is not practicable advice must be sought from a manager. 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. As with other activities, where a substance is hazardous to health, a Chemical Hazard Risk Assessment should be conducted.

Pest control contractors should be members of the British Pest Control Association.

Kitchen/food waste must be stored in external bins with tight fitting lids to prevent pest access.

Further Information

- Food Standards Agency website (www.food.gov.uk)
- Other leaflets in the Food Safety Series

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

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