Level 2 Award in Food Safety for Manufacturing

Student notes (sample)
Food premises must be kept clean to ensure the safety of the food produced there. Customers expect high standards of cleanliness in areas where food is produced.

To help keep work areas clean there are some basic food premises design principles which include:

- A linear work flow through the food production area
- Suitable controls to protect against food pests
- Adequate lighting so areas can be checked for cleanliness and safety
- Sufficient ventilation to prevent a build-up of condensation
- Clean staff toilets, which do not lead directly into the food area of the factory
- Adequate hand washing facilities
- Adequate drainage for waste water and grease

Cleaning

Cleaning is the removal of dirt, grease and contamination to help keep food and food equipment safe. It also helps to prevent pest infestations and helps maintain a safer working environment by reducing slips and trips on floors. Cleaning involves some, or all, of the following:

- Heat as in the temperature of water/steam that is used
- Energy when the surface is rubbed, scrubbed or wiped
- Chemicals which help breakdown dirt and grease

Disinfecting

Hot water and chemicals used in the cleaning process will kill some bacteria, but not enough to make food-contact surfaces safe for food use. Disinfectants are used after cleaning to reduce bacteria to safe levels. When using disinfectant:

- Use the chemicals as directed on the cleaning schedule
- Only use approved food-grade disinfectants
- Follow the instructions on the label regarding dilution and usage
- Leave the chemical on the surface for the specified contact time

Sanitising

Sanitising chemicals clean and disinfect at the same time and can be more practical for surfaces that cannot be washed in a sink, such as work surface tops, chiller cabinet doors and handles and tiled walls. Depending on the type of sanitiser, a contact time will be required and most do not need to be rinsed off. Always follow the manufacturer’s instructions.
Food handlers should keep their own work area clean and tidy. They should throw away empty packaging and waste food immediately to avoid contamination. This is an ongoing system often referred to as ‘clean as you go’.

A more structured planned system is implemented by food business operators so that everything gets cleaned and/or disinfected and nothing gets missed. Cleaning schedules define how items should be cleaned, when they should be cleaned and by whom. The food handler usually has to sign when the job is done. It is then checked by a supervisor who will sign the schedule if everything has been done correctly.

Cleaning and disinfection chemicals must be used with care and food handlers who to use them should be trained. The manufacturer’s instructions should always be followed and one chemical should never be mixed with another. Chemicals should be stored in accurately labelled containers and never stored in areas close to open food. If the instructions state that the chemical should be rinsed off or left to air dry, follow the instruction to avoid chemical contamination of food.

Cleaning equipment such as cloths, mops and towels are breeding grounds for bacteria so must be handled carefully. Where possible single-use disposable cloths should be used. Some food businesses use colour-coded cloths to help avoid the spread of contamination from one area to another. Separate cleaning equipment must be used for food areas and toilet areas and all equipment should be cleaned and dried after use and stored in areas away from food.

Waste disposal

Internal waste disposal is needed throughout the food production area so that no-one has to walk across the area carrying handfuls of waste. Care must be taken with the siting of bins so that they do not themselves create a contamination risk. The best type of bin is one which is covered by a foot-operated opening lid and is lined with a plastic bin liner. Internal waste bins should be emptied before they overflow, and at the end of every shift. They should be taken to the external waste disposal area, the bin liner tied and placed in the correct bin or skip. The bin itself should be cleaned and re-lined with a plastic liner before reusing.

External waste disposal is required to store various types of waste until it can be collected by contractors. The area should be kept clean and lids on bins and skips kept closed to prevent pest infestations. Whenever waste is handled, protective clothing should be removed or covered, and hands must be thoroughly washed before going back to food handling duties.