Level 2 Award in Food Safety for Manufacturing
C1

Keeping work areas and equipment clean and tidy
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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
• Adequate hand washing facilities
• Adequate drainage for waste water and grease
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Cleaning

Cleaning is the removal of dirt, grease and contamination to help keep food and food equipment safe.

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
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Disinfecting

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
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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.
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**Internal waste disposal** is needed throughout the food preparation area so that no-one has to cross the area carrying handfuls of waste. Internal waste bins should be emptied before they overflow, and at the end of every shift.

**External waste disposal** areas should be kept clean with 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.