FACT SHEET 14

Sanitising

What is Sanitising?

Sanitising is a process that kills micro-organisms like bacteria, fungi and viruses. It is a step that must be conducted on all food contact surfaces after cleaning. All sanitizers must be food grade. Sanitising can be done by:

- Immersion in hot water (77°C for over 30 seconds)
- Use of chemical sanitisers which can include compounds of either chlorine, iodine, alcohol, phenols or ammonia compounds

What to Sanitise

Sanitising must be conducted on any food contact surface. A food contact surface is any surface that comes in contact with food during preparation prior to sale and will include the following:

- Cooking Utensils including bowls, saucepans, pots, pans, stirring and mixing spoons
- Benches
- Chopping Boards
- Crockery & Cutlery
- Washing / Cleaning Sinks

Method

The use of chemicals is the most common method for sanitising. However, when using chemical sanitisers it is important that you:

- Ensure all chemical sanitizers are food grade;
- Ensure all chemical sanitizers are correctly labelled;
- Ensure all staff are trained in the correct use of sanitizers and sanitizing methods;
- Ensure sanitizers are used correctly to minimize the chance of chemical contamination of food;
- Ensure all chemical sanitizers are stored correctly to minimize the chance of chemical contamination of food.

Sanitising Important Points

- All food contact surfaces include cooking equipment, eg. utensils, chopping boards, benches, crockery and cutlery, must be sanitised after each use.
- Sanitising can be done with either hot water (77°C for over 30 seconds) or with chemical sanitisers (used as per the manufacturers' instructions).
- When using chemical sanitisers, it is important that they are food grade, used as per the manufacturers instructions, correctly labelled and all staff have been trained to ensure that sanitising is done correctly to minimise any chance of chemical contamination of food.
- All chemical sanitisers must be stored correctly - away from or under food storage

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