

# Cleaning and sanitising

As a food business, cleaning and sanitising are important ways to prevent harmful microorganisms or other things contaminating food and making it unsafe to eat.



SAFE FOOD AUSTRALIA  
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## What are the requirements?

Under Standard 3.2.2 - Food Safety Practices and General Requirements, food businesses need to keep their premises, fixtures, fittings, equipment and food transport vehicles clean and sanitary. This means:

- things like food scraps, garbage, dirt, grease etc should not be left to accumulate
- utensils and surfaces that come in contact with food should be clean and sanitary.

## Cleaning vs sanitising

Cleaning is removing general dirt, grease and food waste. Sanitising destroys microorganisms.

You need to clean items before you sanitise them.

## Getting it right

### Cleaning:

- ✓ pre-clean utensils by scraping or wiping food scraps off surfaces and rinse with water
- ✓ wash with hot water and detergent to remove grease and food residue (soak if needed)
- ✓ rinse off the detergent.

### Sanitising:

- ✓ soak items in very hot water (77°C for 30 sec) or in diluted bleach, or
- ✓ saturate items with 70% alcohol, or
- ✓ use a commercial sanitiser and follow the manufacturer's instructions, or
- ✓ use a dishwasher that can sanitise (usually the longest hottest setting)
- ✓ air-drying is best
- ✓ where you can, remove parts like stab mixer sticks and slicer blades to sanitise.

## Tips for using bleach

- use plain bleach to minimise the risk of it contaminating or tainting items
- for cold water, use 100 ppm chlorine – add 10 ml commercial bleach or 25 ml household bleach to 10L water
- for warm water, use 50 ppm chlorine – add 5 ml commercial bleach or 12.5 ml household bleach to 10L water
- contact time is usually 10–30 seconds but check the manufacturer's instructions
- throw diluted bleach away after 24 hours.

## Tips for using your dishwasher

- follow the manufacturer's instructions and use the right detergent or sanitising chemical
- scrape or rinse excess food off before placing in the dishwasher
- place items in a way so that water can reach all surfaces
- use the longest, hottest cycle (or the program designed for sanitation)
- check that items are clean and dry when the cycle ends
- use clean hands to unpack the dishwasher
- clean and service the dishwasher regularly (including filters).

## Need more information?

*Safe Food Australia* is a guide to the food safety standards in Chapter 3 of the Food Standards Code. Cleaning and sanitising are covered under Standard 3.2.2 clause 19 and 20 and in Appendix 6 and 8.

Copies of the guide, some translated fact sheets and other information is available at [www.foodstandards.gov.au/safefood](http://www.foodstandards.gov.au/safefood) or by emailing [information@foodstandards.gov.au](mailto:information@foodstandards.gov.au).