

Food Safety Newsletter

Summer Edition: Volume 2

Welcome to the summer edition of the City of Mount Gambier Food Safety Newsletter. This issue provides a few simple explanations that will assist with reviewing your cleaning and sanitising procedures.

In focus this edition:

- ▲ Food preparation – cleaning and sanitising
 - What is the difference between cleaning and sanitising?
 - Chemicals – what is the difference between detergent, food grade sanitiser and disinfectants?
 - Importance of sanitising mechanical equipment.
- ▲ Upcoming food safety training – TAFE SA Short Course

Food preparation – cleaning and sanitising

Food safety is best achieved when a food business keeps its premise clean and ensures all its food contact equipment is correctly cleaned and sanitised in compliance with the Australia New Zealand Food Standards Code.

Cleaning and sanitising – what is the difference?

Cleaning and food grade sanitising are generally separate processes. A surface should be thoroughly cleaned before sanitising. Sanitising is not as effective if a surface is still dirty or detergents are still present.

Cleaning is the process of removing residual food matter, dust, grease, dirt, stains and smelly odours from all surfaces, fixtures, utensils and equipment using a [detergent and water](#).

Food grade sanitising is the process of killing or reducing food poisoning bacteria by using heat and/or food grade chemicals (sanitiser). This process must be used on food contact surfaces and equipment so that the number of bacteria is reduced to a level that is safe for food contact and greatly reduces the risk of infectious diseases being passed on.

Six steps to effectively clean and food grade sanitise (without a dishwasher)



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Chemicals – what is the difference between detergent, food grade sanitiser and disinfectant?

It is important to know the general categories of chemical types to ensure you are using the appropriate one. ALL chemical containers, including spray bottles, MUST be correctly labelled.

Detergents are soap in liquid form. They attract and wash away grease, dirt and debris from surfaces. They do not kill bacteria.

Food grade sanitisers are chemicals that are capable of destroying microorganisms including food poisoning and other disease-causing bacteria. When manufacturer's instructions are followed, they can reduce surface contamination by bacteria to a safe level.

Disinfectants are commonly household cleaning products suitable for toilets and floors but not always for food contact surfaces. They generally contain deodorants. They must not be used as sanitisers for food contact surfaces (unless advised by the manufacturer in writing, that it is safe and suitable to do so).

Importance of thoroughly cleaning and sanitising mechanical equipment

Sometimes mechanical equipment can look clean on the outside but may be dirty on the inside. Mechanical action may draw food and bacteria into the inside areas of equipment where bacteria can grow, multiply and then contaminate the next food that is prepared with the equipment.

Special consideration should be given when work flow dictates the blending of raw foods (eg eggs for a quiche) before using the same piece of equipment on a ready to eat food product (eg. mashing boiled potatoes). Ensure the equipment is dismantled, cleaned and effectively sanitised between each task.

Therefore, it is important that all mechanical equipment can be dismantled enough for it to be thoroughly cleaned and sanitised (eg. blenders, stick mixers). Refer to the SA Health Bulletin – Cleaning and Sanitation of Mechanical Equipment, located on Council Food Safety webpage, www.mountgambier.sa.gov.au/foodsafety

Food Safety Training

- Monday 4 March 2019 at City Hall - accredited TAFE SA Short Course (3.5 hours) from \$30. Bookings must be made. Contact TAFE SA via the link on the *flyer to enrol or phone (08) 8348 4662 for further information.
- Free online 'I'm Alert' refresher training suitable for volunteers.

*Visit Council's Food Safety webpage www.mountgambier.sa.gov.au/foodsafety for the course flyer and further information.

