

 West Lothian Council	Environmental Health		SUBJECT: CLEANING CHEMICALS
	✓	Food Safety/Food Hygiene	NUMBER: FH06
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STATUS: TRADE ADVICE Data label: Public		Pollution Control	
		Pest Control/Dog Warden	

Information Sheet FH06

Cleaning Chemicals

Keeping all parts of a food business clean and washing dirty dishes and equipment, have always been one of the most important and most unpopular parts of the job.

The reason for cleaning is not just to make things look nice but also to get rid of the germs, which live in grime, germs which can cause food poisoning. This is especially important where a food business handles raw and ready to eat foods in the same premises. The Food Standards Agency (FSA) has published E. coli O157 Control of Cross - contamination Guidance for food business operators and local authorities. Where this applies to your business, then please read it.

Because it is so important, proper cleaning and disinfection is a legal requirement in all food businesses.

Neglecting cleaning can lead to illness for your customers if food becomes contaminated and possibly to legal action – including prosecution and heavy fines – for the business. In some cases businesses have been closed down.

Cleaning can be difficult and unpleasant. Anything which makes it easier and more effective is a good idea and that is why your choice of cleaning chemicals is so important.

Ordinary detergents may remove grease and dirt – but they are not good at killing germs or lifting heavy soiling. These require special chemicals which are made for the job.

We recommend that you look for the following types of product when selecting your cleaning chemicals. Particular cleaning jobs may need a particular type of chemical.

1. Bactericidal Detergent (or sanitising detergent or germicidal detergent)

This is a combined detergent and disinfectant, so if used appropriately it cleans and kills germs. It should meet BS EN 1276 or BS EN 13697.

2. Spray Sanitiser

If used appropriately this chemical can be used to both clean and disinfect surfaces. It should meet BS EN 1276 or BS EN 13697.

3. Degreaser

A stronger detergent designed to lift heavier soiling and greasy build up. Care is needed in using them, but they can cut the time and effort needed to carry out a deep clean.

4. Carbon Stripper

Specifically made to dissolve burned on carbon from cookers, pans etc.

5. Bactericidal Hand Soap

It is more effective than ordinary hand soap as not only does it get hands clean and kills germs too. It should meet BS EN 1499. If you use a hand sanitising gel, then the hands must first be washed and then the gel applied. The gel should meet BS EN 1500. **See information sheet FH09**

If your business handles both raw and ready to eat foods the preferred means of disinfection is by heat using a dishwasher. Although more expensive to buy, an industrial dishwasher is designed for commercial use and may outperform and outlast a domestic dishwasher. **See information sheet FH24**

Dishwashing by hand is open to mistakes and requires to be managed well to be effective, with staff trained in the methods used. In the guidance given from the FSA the process is to first wash with a detergent to remove soiling, then to rinse in clean water, disinfect using a chemical meeting BS EN 1276 or BS EN 13697 and if required, then to rinse again in clean water. The disinfectant needs to be diluted according to the manufacturer's instruction and be given the appropriate contact time to kill the germs. It may also require a minimum temperature to work. Always check the chemical meets the BS standard. Information on chemicals purporting to meet these standards, together with supplier's details is available online at

<http://www.disinfectant-info.co.uk/>

Utensils used for raw foods should be washed and disinfected separately from those used for ready to eat foods. The sinks and adjacent areas need to be cleaned and disinfected between times. These requirements should be included in your cleaning schedule. An example cleaning schedule, including cleaning methods, is included in the latest edition of the COOKSAFE manual. This can be purchased from the TSO, or is available free to download online at

<http://www.foodstandards.gov.scot/cooksafe>

Environmental Health staff may ask to see your cleaning schedule as part of a routine inspection, make sure it is available, completed, up-to-date and staff trained in its use.

Environmental health can be contacted at 01506 280000 or by email at environmentalhealth@westlothian.co.uk

Specific safety laws cover the safe use of many cleaning chemicals. Always read and follow any instructions. Safety equipment such as protective gloves, goggles and apron may be needed when handling certain chemicals. Ask your supplier for information to comply with the Control of Substances Hazardous to Health

Regulations (COSHH) and about personal protective equipment. Information is available on the Health and Safety Executive website

<http://www.hse.gov.uk/>