

# Health and hygiene in the kitchen – cleaning

Whether you are using a rented kitchen or your own premises, a written cleaning schedule is required. It is important to have procedures and products used for cleaning written down so that all members of staff can follow procedures in the same way and that cleaning products are used correctly.

## Choice of cleaning products

Cleaning products that are used in commercial kitchens need to be confirmed as food safe and also conform to British Standard BS En 1276. If a cleaning product achieves this standard it means that a disinfectant effectively kills 99.999% of bacteria, most specifically MRSA, within 5 minutes of use.

Many domestic and supermarket products do not conform to this standard so check on the label or data sheet of the individual cleaning product. When using a BS en 1276 approved product it is important to note the contact time on the surface you are cleaning for it to be effective.

## The difference between detergents, disinfectants and sanitisers

Knowing what role your cleaning products do and how they work is important for maintaining a safe production space. The FSA outlines the differences as:

### Detergents

Clean and degrease a surface, but do not kill bacteria

### Disinfectants

Kill bacteria - they should be used on surfaces that are already visibly clean or used after a detergent.

### Sanitisers

Can be used instead of a detergent and disinfectant but used as a two-stage process - to first clean a surface and then re-applied and left for the stated contact time to provide a sanitising effect and to kill bacteria.

## Cleaning equipment

Always keeping a good supply of cleaning equipment and products is essential for food production for regular cleaning and for unexpected spills. You will need to ensure that you have enough equipment so you are not for example using the same sweeping brush for exterior areas as your production area, and your cleaning cloths can be used once or can be cleaned effectively after each use. It may be useful to have colour-coded cleaning equipment to clearly identify which equipment should be used where.

## Cleaning in rented or multi-user spaces

If using a rented space, it may be useful to find out if there are cleaning schedules in place, what they include and whether owners clean in between each hirer use or have a process you need to follow at the end of your hire time. As part of your checks before starting production, you may want to clean the kitchen yourself to be sure that you are starting with a clean space to your own standards and using your own cleaning equipment.

## References and further information

<https://www.food.gov.uk/business-guidance/cleaning-effectively-in-your-business>

<https://www.nisbets.co.uk/ultimatekitchencleaningguide>

