

# **SANITATION AND SAFETY N4**

## **MODULE 4 – CLEANING AND DISINFECTING – MEMO** **FROM FUTURE MANAGERS**

### **Activity 1 (p.98)**

Describe the difference between the following levels of disinfection:  
High, medium and low.

#### **Answer**

##### **High-level disinfection**

High-level disinfection refers to sterilisation activities in which all microbial life, including spores and viruses, is destroyed. This action is primarily used for special applications such as the disinfection of surgical equipment and medical devices. It can be achieved by chemical or physical applications (autoclaving).

##### **Medium-level disinfection**

Medium level disinfection usually refers to elimination of tuberculocidal-causing micro-organisms as well as the destruction of the more resistant types of viruses. Medium-level disinfection is not effective against spores.

##### **Low-level disinfection**

Low-level disinfection refers to the destruction of bacteria in their natural state, and is not effective against tuberculosis-causing micro-organisms, spores or viruses.

### **Activity 2 (p.98)**

By sanitising, one can eliminate most bacteria which pose a threat to our health. Name the two types of sanitisation which can be used in the food service facility

#### **Answer**

**Thermal sanitisation.** This process involves the use of hot water or steam for a specified temperature and contact time in order to eliminate bacteria and pathogens.

**Chemical sanitisation.** This process involves the use of an approved chemical sanitiser at a specified concentration and contact time.

### **Activity 3 (p.99)**

List examples of cleaning equipment which can be used in the food service facility.

#### **Answer**

1. Hazard warning signs.
2. Protective clothing, e.g. gloves.
3. Rubbish bags to collect rubbish.
4. Buckets and mops for washing floors (floors that cannot tolerate much water may be cleaned with a chemically treated dust mop).
5. Brooms for sweeping floors.
6. Portable containers or trolleys for transporting cleaning supplies.
7. Vacuum cleaners to clean carpets, rugs, hard floors, fabric-covered furniture and curtains.
8. Cloths for dusting, wiping and polishing surfaces.
9. Floor buffers to polish and buff hard floor surfaces.

**Activity 4 (p.101)**

After cleaning any surface, not all bacteria will have been eradicated. What tests can be carried out in order to make sure a surface is clean?

**Answer**

1. Swabbing over a specific area.
2. Rinse samples.
3. Direct recovery onto growth medium (agar).

**Activity 5 (p.105)**

Water is one of the most important aspects when it comes to cleaning. It can be used in the form of steam cleaning, which will effectively remove food debris. Explain how this method works.

**Answer**

A steam cleaner uses vapour steam (water at a very high temperature) to clean, sanitise/disinfect, and remove most stains and build-up. Water in a steam cleaner is heated in a boiler, which converts the liquid to vapour that exits the machine via a nozzle. The steam loosens dirt on hard surfaces and in soft fibres. Since the machines generate temperatures of up to 180 °C, they kill fungi, mould, bacteria, and other allergens. The devices generally use low pressure levels and can be used on many different types of surfaces, such as floors, carpets and upholstery.