

Module 4 – Cleaning and disinfecting

CLEANING AND DISINFECTING

Cleaning is the complete removal of food soil using an appropriate detergent or suitable chemicals under recommended conditions.

A disinfectant is a chemical agent which is used to destroy disease-causing bacteria, microorganisms or pathogens, excluding spores and some viruses.

Module 4 – Cleaning and disinfecting (continued)

OBJECTIVES OF CLEANING

The main reason for cleaning is to promote general health and safety in the food service facility by preventing cross-contamination. This is achieved by maintaining a cleaning programme.

Module 4 – Cleaning and disinfecting (continued)

WHEN A SURFACE IS CLEAN

A surface can be seen as clean when:

- It appears clean, under sufficient lighting. It feels clean, and no greasy residues are present. If the surface were to be microbiologically tested, the result would be negative.
- The results of the test carried out should show that the amount and type of bacteria present would not cause serious contamination of food or cause any harm to people consuming the food.

Module 4 – Cleaning and disinfecting (continued)

MICROBIOLOGICAL TESTS FOR CLEAN SURFACES

Three tests can be carried out to test for microbiological growth:

- Swabbing over a specific area;
- Rinse samples; and
- Direct recovery onto growth medium (agar).

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CLEANING ROUTINE

When setting up a cleaning routine, one must keep 5 very important factors in mind. They are:

- Time;
- Temperature;
- Mechanical action;
- Chemical action; and
- Procedure.

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USE OF WATER FOR CLEANING

In the food service industry, all cleaning procedures make use of water. This can be through:

- Boiling water;
- Hot/warm water;
- Steam cleaning;
- Autoclaving; and
- Rinsing of surfacing.

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DISINFECTANTS

An ideal disinfectant:

- Should offer microbiological sterilisation without being of harm to the user.
- It should not damage or corrode the area or surface to which it is applied.
- It should be cost effective.
- The method of application should be user friendly and require little skill.

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GENERAL CLEANING

Cleaning generally happens as you go along. Cleaning should always be done as time and cost effectively as possible, without neglecting the quality of work done. Cleaning procedures should be carried out at times when they will least affect the productivity of the staff.