

SANITATION AND SAFETY N4

MODULE 4 – CLEANING AND DISINFECTING

Summative assessment (p.108)

Question 1

Describe the difference between detergent and disinfectant.

Answer

Detergent is a chemical agent or substance used in the food service industry to remove grease, dirt and debris, whereas a disinfectant is a chemical agent which is used to destroy disease-causing bacteria, micro-organisms or pathogens, excluding spores and some viruses.

Question 2

Cleaning can become a daunting task, but there are ways to make it easier.

Name the principles which should be adhered to when cleaning in a food service facility.

Answer

General cleaning:

- Make sure to use a suitable detergent, to prevent any damage to the affected surface.
- Thoroughly dry surfaces after cleaning. Dampness promotes growth of bacteria and makes it ideal for germ to multiply.
- Hygienically clean surfaces immediately after use throughout service.
- Use separate chopping boards for meat, fish, poultry and vegetables.
- Wash and dry your hands after handling high-risk foods, such as raw meat.
- Be aware of all safety hazards e.g. slipping on wet floors or tripping over extension leads.
- Replace all equipment to original position after cleaning.
- Always follow manufacturer's instructions and carry out the task according to your company's organisational procedure.

Question 3

Swabbing is an effective test which can be carried out to determine the cleanliness of a surface. Explain the swabbing procedure.

Answer

- A sterile moistened bud is used to swab the affected area. Remove the bud from the sterile tube, being careful not to contaminate it with anything.
- Sweep the bud across the test area, rotating the swab as the sample is being taken as this will help to pick up the organisms adhering to it.
- The swab is then placed into a certain amount of sterile fluid and then agitated to remove the organisms from the swab.
- Samples of the fluid are inoculated into a melted, cooled nutrient agar medium and cultured.
- The sample is then solidified and examined for colonies, which are counted. This will indicate the presence of organisms and be an indication of poor cleaning procedures.
- If the swab cannot be transferred immediately into the sterile liquid, return it to its holding tube and store in a cool place at 20 °C up to 24 hours. Label the tube accordingly.

Question 4

Every establishment should adhere to a cleaning schedule. When setting up a cleaning routine, what factors should be kept in mind?

Answer

- Time
- Temperature
- Mechanical action
- Chemical action
- Procedure

Question 5

If used incorrectly, chemicals can do more harm than good. What are the guidelines for use of disinfectants?

Answer

Select the right product. Choosing the correct disinfectant will save time, money and will remove germs effectively.

Control dilutions. Using full-strength disinfectants may not always be the ideal. Using the full-strength product could be more dangerous to the user. Make certain to dilute detergents according to manufacturer's instructions.

Use correct methods. Always follow manufacturer's instructions. Always wear protective gear (mask, impermeable gloves and goggles) when using harsh chemicals. Adhere to the product's duration of application. Wash hands thoroughly after use.

Question 6

Certain cleaning procedures will be scheduled:

- Pre-shift cleaning (items and areas that must be cleaned before a shift is to start).
- Post-shift cleaning (items and areas that must be cleaned at the end of a shift).
- Daily cleaning (items or areas which are to be cleaned every day).
- Weekly cleaning (items or areas that are to be cleaned every week).
- Periodic (only at certain times, usually less regularly than once a week).

State how often the following areas will be cleaned:

1. Floors
2. Walls
3. Windows
4. Grills and ovens
5. Large equipment, such as slicers and dough mixers
6. Small equipment, such as graters, sieves and piping bags
7. Fridges
8. Freezers
9. Dry store

Answer

1. Floors – Post shift
2. Walls – Weekly
3. Windows – Weekly or periodically
4. Grills and ovens – Daily
5. Large equipment, such as slicers and dough mixers – Daily, after use
6. Small equipment, such as graters, sieves and piping bags – Daily, after use
7. Fridges – Weekly
8. Freezers – Periodically
9. Dry store – Daily