



Cleaning and sanitising

If *Listeria* contaminates your food, it can make people sick. Effective cleaning and sanitation is key to managing *Listeria* in the processing area.

Cleaning and sanitising procedure



1 Preparation

- Remove or cover all product in the processing area.
- Brush or sweep area.
- Remove visible dirt, product scraps and residue.
- Dismantle equipment (where necessary) before cleaning.



2 Cleaning

- Wash down and scrub work areas and surfaces.
- Clean equipment and utensils with hot water and detergent.
- Remember to clean hard-to-reach places in the processing areas and equipment, e.g. behind slicer blades.
- Rinse all cleaned surfaces (if required) .
- Additional steps may be needed for surfaces where there is a build-up of fat, protein or other material.



3 Sanitise

- Apply sanitiser to equipment and product contact surfaces.
- Equipment may be soaked in or sprayed with sanitiser.
- Sanitise items that staff routinely handle, e.g. on/off switches, fridge handles.
- In some cases additional steps may be needed, such as heating some hard-to-clean equipment or parts.

Note: Make sure the surfaces to be sanitised are clean. Sanitising is not effective on unclean surfaces.



4 Post-clean

- Air dry and store cleaned equipment properly.
- Check cleaning and sanitising is being done properly.
- Review cleaning and sanitising schedule regularly.

Equipment used for cleaning

- Cleaning equipment must be:
 - o clearly identified and stored away from product.
 - o kept in good repair and only used for cleaning.
 - o regularly cleaned and sanitised.
- Use separate cleaning equipment in high care areas.

Cleaning and sanitising chemicals

- Keep cleaning and sanitising chemicals separate and clearly labelled.
- Use cleaning and sanitising chemicals at appropriate concentrations.
- Never store cleaning and sanitising chemicals in a product container.
- Staff using cleaning and sanitising chemicals should be trained how to use chemicals safely.

Always follow the manufacturer's instructions for all cleaning and sanitising chemicals and cleaning equipment.



Looking for more information?

Check out the MPI *Listeria* factsheets and guides by searching "Listeria" on the MPI website:

www.mpi.govt.nz. Contact MPI: info@mpi.govt.nz
or 0800 00 83 33

Designing a cleaning and sanitising programme



1 Identify areas and equipment that need to be cleaned (and sanitised).



2 Decide on the cleaning method.



3 Identify how often and when.



4 Identify who is responsible.



5 Write clear instructions for cleaning and sanitising.



6 Check that all cleaning and sanitising is being done properly and records are kept.



7 Review your programme and records regularly.

Suggested frequency for cleaning and sanitising

What to clean	Frequency
All processing equipment	Daily
Floors/drains	Daily
Waste containers	Daily
Storage areas	Daily
Walls	Weekly
Handles/switches	Weekly
Condensate drip pans	Weekly/monthly
Coolers	Weekly/monthly
Freezers	Twice a year



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