



MEAT DEPARTMENT - CLEANING & SANITISATION PROCEDURES



DAILY ROUTINE

To be completed at the end of operation each day and more frequently if necessary.

UTENSILS KNIVES SCABBARDS MEAT HOOKS & BANDSAW BLADE

- Thoroughly wash with **C0 PLUS DETERGENT** solution, a brush and clean cloth. Rinse with clean, warm water.
- Soak all utensils, knives, etc. in a **C2 PLUS SANITISER** solution for 30 minutes then rinse in clean, warm water. Allow to air dry. TAKE CARE WHEN REMOVING KNIVES FROM THE SANITISATION SOLUTION.

POLYTHENE CUTTING BOARDS

- Scrape clean of fat and meat scraps. Scrub with a **C0 PLUS DETERGENT** solution and rinse with clean water.
- While wet, squirt with **C5 LIQUID SANITISER** and scrub. Leave for 30 minutes then rinse thoroughly with clean, warm water.

MEAT TENDERISER

- Switch off power supply and remove plug. Remove safety cover, blades and combs.
- Scrub using **C0 PLUS DETERGENT** solution. Rinse with water.
- Place in **C2 PLUS SANITISER** solution for 30 min. Rinse with warm water and air dry.

BANDSAW

- Switch off power supply and remove plug. Open front cover and remove blade.
- Scrub blade in **C0 PLUS DETERGENT** solution. Rinse and air dry.
- Scrape housing of excess bone, fat and meat. Hose down using gun system and **C0 PLUS DETERGENT** solution and scrub clean. Hose down with clean, warm water.
- Spray with **C2 PLUS SANITISER** solution and air dry.

CONVEYOR BELTS

TABLES

BENCHES AND WALLS

- Hose off excess meat ect.
- Use gun system to hose with **C0 PLUS DETERGENT** solution. Scrub clean and hose with clean, warm water.
- Spray with **C2 PLUS SANITISER** solution and air dry.

ALUMINIUM TRAYS AND WARWICKS

- Scrub using **C0 PLUS DETERGENT** solution. Rinse with clean, warm water.
- Spray with **C2 PLUS SANITISER** and stack upright to air dry.

MINCER

- Switch off power and remove plug.
- Remove collar mincing plate, cutting blade, throat and worm.
- Scrub using **C0 PLUS DETERGENT** solution. Rinse and air dry.
- Scrub the mincer body with **C0 PLUS DETERGENT** solution. Rinse with clean, warm water.
- Spray parts and body with **C2 PLUS SANITISER** solution and allow to air dry.

FLOORS

- Sweep up all particles and rubbish.
- Using gun system, hose down with **C3E DEGREASER** solution. Scrub with stiff broom and rinse with clean, warm water and dry with squeegee. DO NOT SPRAY WATER ONTO ELECTRICAL EQUIPMENT.

DISPLAY CABINETS AND BLOOM BOXES

- Clean doors and handles with **C0 PLUS DETERGENT** solution.
- Wipe with **C2 PLUS SANITISER** solution and air dry.

WINDOWS

- Clean with **C4 GLASS CLEANER**.

COOLROOM

- Clean up particles from cool room floor and mop up any spillage's.
- Wipe walls and racks with **C0 PLUS DETERGENT** solution.
Spray with **C2 PLUS SANITISER** solution and air dry.

TUBS & BINS

- Scrape clean fat and meat scraps.
- Scrub with **C0 PLUS DETERGENT** solution and rinse with clean water.
- While wet, squirt with **C5 LIQUID SANITISER** and scrub. Leave for 30 minutes then rinse thoroughly with clean, warm water.

HAND BASINS

- Hand basins must only be used to wash hands and must not be used for food preparation procedure.
- All staff must ensure hand basins are left clean after each use.
- At the end of each days trade, spray hand basin with **C2 PLUS SANITISER** solution and wipe clean with a cloth.
- If heavily soiled, use **C0 PLUS DETERGENT** solution first, rinse, then apply sanitiser.

ENTRY DOORS

- Spot clean at the end of trade to remove finger prints and spillage's.
- Use **C2 PLUS SANITISER** solution and a clean cloth to clean doors.

THROUGHOUT THE DAY

- Throughout the day, spot clean switches, doors handles, weighing scales etc. with **C2 PLUS SANITISER** solution.

WEEKLY ROUTINE

WALLS AND RACKS (PREPARATION AREA AND COOL ROOM)

- Scrub all walls and racks using **C0 PLUS DETERGENT** solution. Rinse with clean, warm water.
- Spray with **C2 PLUS SANITISER** solution and air dry.

TROLLEYS

- Scrub using **C0 PLUS DETERGENT** solution, in particular around the wheel base. Rinse with clean, hot water.
- Spray with **C2 PLUS SANITISER** solution and air dry.

DISPLAY CABINETS AND BLOOM BOXES

- Wipe display cabinets, dividers, divider feet and bloom box with **C0 PLUS DETERGENT** solution. Rinse with clean cloth and water.
- Spray with **C2 PLUS SANITISER** solution and air dry.

RACKING AND SHELVING

- Scrub with **C0 PLUS DETERGENT** solution. Rinse with clean, warm water.
- Spray with **C2 PLUS SANITISER** solution and air dry.

DRAWERS

- Remove all utensils and wipe drawers and utensils with **C0 PLUS DETERGENT** solution.
- Spray with **C2 PLUS SANITISER** solution and air dry.

GENERAL EQUIPMENT

- Move equipment and clean underneath and behind with **C0 PLUS DETERGENT** solution.
- Wipe with **C2 PLUS SANITISER** solution and air dry.

COOL ROOM AND PREPARATION ROOM CEILINGS

- Remove all produce prior to cleaning. Wash ceilings using the gun system.
- Wash down with **C0 PLUS DETERGENT** solution and rinse.

TELEPHONE

- Clean with **C0 PLUS DETERGENT** solution and a clean cloth.
- Wipe with **C2 PLUS SANITISER** solution and air dry.

SWITCHES

- Clean with **C0 PLUS DETERGENT** solution and a clean cloth.
- Wipe with **C2 PLUS SANITISER** solution and air dry.

LIGHTS

- Only use approved steps to reach lights.
- Clean with **C0 PLUS DETERGENT** solution and a clean cloth.
- Wipe with **C2 PLUS SANITISER** solution and air dry.

MONTHLY ROUTINE

BUG ZAPPER

- Disconnect from power supply and sweep out all dead insects and dust.

OVERHEAD RAILS AND ROLLERS

- Wipe off any build up of dust and grease with a clean, dry cloth.

BLOOM BOXES

COOL ROOM DOORS

GASKETS AND SEALS

- Clean with **C0 PLUS DETERGENT** solution and ensure they are in good working order.

FANS AND AIR CONDITIONING VENTS

- Check for accumulation of dust and mould.
- Turn off units before cleaning with **C0 PLUS DETERGENT** solution.

FIRE EXTINGUISHERS

- Wipe off all dust with **C0 PLUS DETERGENT** solution.

FOOD HANDLING

PERSONAL HYGIENE

- A high standard of personal hygiene is essential.
- Use **EC6 HANDWASH** from the dispenser for hand washing.
- Wash hands thoroughly when re-starting work after any break. E.g meal break or when re-entering the preparation / serving area from any other part of the store.
- Always wash hands after you have handled uncooked products and before touching other foods, equipment or utensils.
- Use paper tissues instead of cloth handkerchiefs, and always wash hands afterwards.
- Cover any cuts and abrasions with the approved blue waterproof dressings available from the store first aid kit. Keep dressings clean and replace them as necessary.
- Wear approved hair coverings and wear clean uniforms and aprons.

PROCEDURES

- Do not allow contact between raw and cooked / ready to eat foods.
- Keep all perishable foods refrigerated if not actually being prepared.
- Minimise the time perishable food is out of refrigeration.
- Keep hot food hot (above 60°C) and cold food cold (below 4°C or -18°C if frozen).