

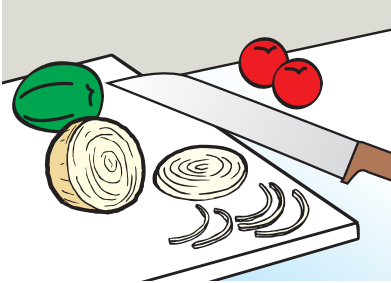
## Clean

### Where to clean and disinfect

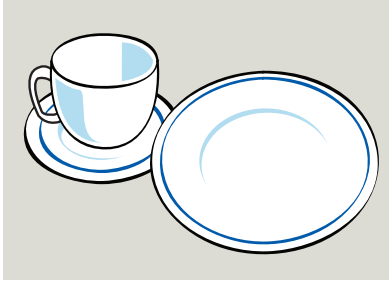
#### Food contact surfaces

**Detergents** - are used to remove dirt and dissolve grease but they do not kill bacteria.

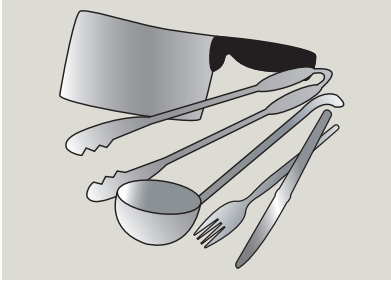
**Disinfectants** - are chemicals used to reduce bacteria to a safe level.



Food preparation surfaces and chopping boards.



Dishes, plates, bowls and containers.



Knives and utensils.



Food equipment and machinery.

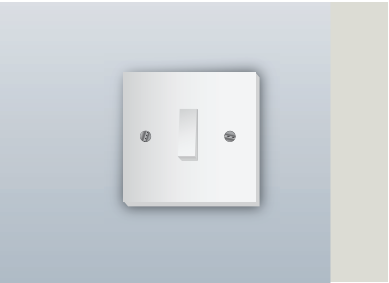
#### Hand contact surfaces



Handles on doors, cupboards, drawers, ovens, refrigerators and freezers.



Taps.



Light switches.



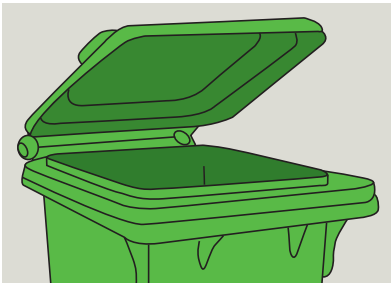
Controls, buttons and levers.



Clothes.



Brushes, cleaning cloths and mops.



Lids on waste bins.



Keypads and handsets.

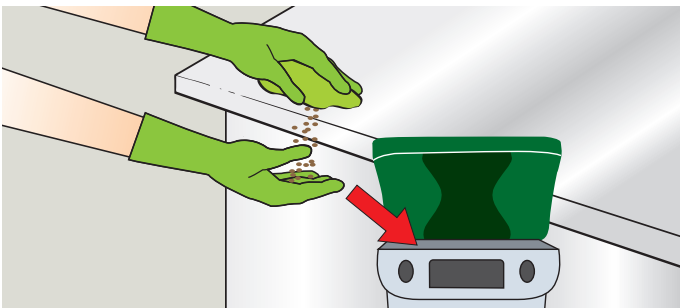


Toilet seats, flush buttons and handles.



Pens.

### Six stages of cleaning and disinfection



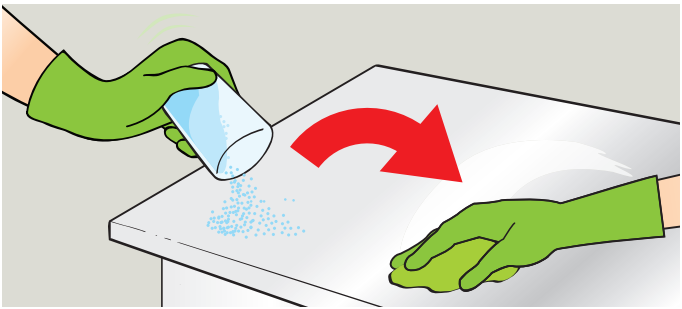
**1 Pre-clean** - Remove as much loose dirt as possible.



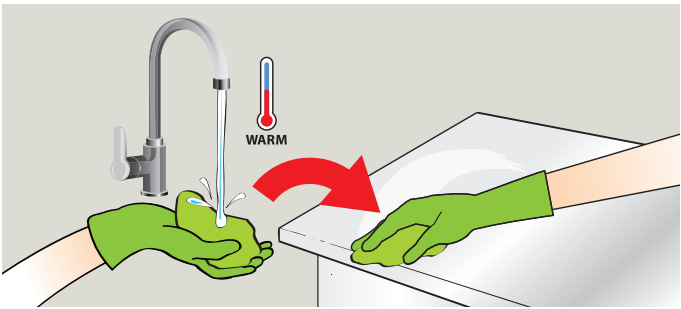
**2 Main clean** - Loosen any remaining dirt using a detergent.



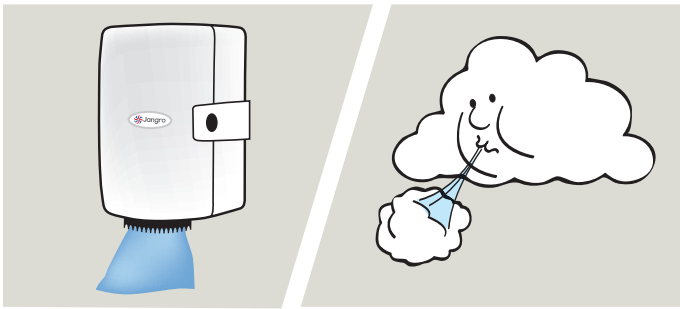
**3 Intermediate rinse** - Remove all loosened dirt and detergent from the surface with warm water, so preparing the surface for disinfection.



**4 Disinfection** - Reduce bacteria to a safe level by applying a chemical disinfectant and leaving it for the recommended time (always follow the manufacturers instructions) or by using very hot water (82°C or above).



**5 Final rinse** - Rinse with warm water to remove all traces of disinfectant.



**6 Dry** - If required for immediate use, dry with disposable cloth/paper, otherwise allow to air dry (to reduce the risk of cross-contaminating DO NOT clean surfaces with a dirty cloth).