



Health & Hygiene

A guide
for cleaning
coolrooms
and kitchens

Know the facts

Create a cleaning schedule

Chemicals and OH&S

Council Inspections

Make health & hygiene your business

Businesses that typically rely on coolrooms and clean rooms:

- ✓ Supermarkets
- ✓ Retailers
- ✓ Abattoirs
- ✓ Meat Processing
- ✓ Food Processing
- ✓ Food Manufacturing
- ✓ Bakeries
- ✓ Farming Industry
- ✓ Breweries
- ✓ Fruit Storage Facilities
- ✓ Food Transport
- ✓ Confectionery
- ✓ Testing Laboratories
- ✓ Florists
- ✓ Wholesale Markets
- ✓ Clean Rooms
- ✓ Restaurants
- ✓ Cafés

Who should read this handy guide?

This booklet is for anyone who has to clean a coolroom, food storage area or food processing facility.

It's a pocket guide only, and won't replace a detailed understanding of best practices and the law as applied to your individual business.

Consult your local Council and State's Food Authority for more information.

MAKE IT YOURS: Please put your name or sign this booklet in the area below:

First name:

Surname:

Signature:



Why Clean?

The health of many people who end up buying from you and eating your food and food products is in your hands.

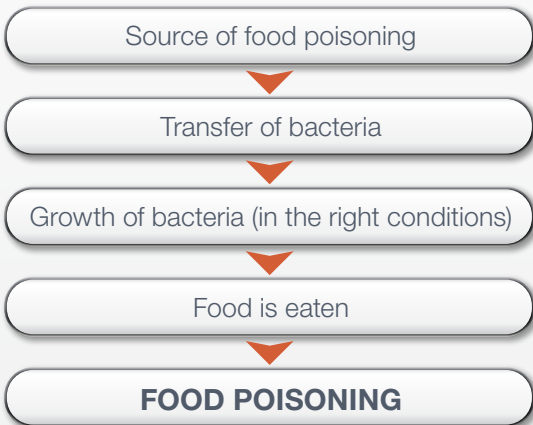
Failure to ensure high standards of hygiene can result in severe – and expensive – consequences such as illness and death caused through food poisoning.

It's a serious business, with serious **legal obligations**.



Help stop food poisoning

Look at the chain of events that take place before food poisoning occurs. Can you see the vital role you can play in protecting food from bacterial contamination with correct handling and storage?



There must be food poisoning bacteria or bacterial toxins in the food. The bacteria must have the right conditions to multiply. The food must be eaten for food poisoning to occur¹.

VULNERABLE POPULATION: If you're serving food to immunologically compromised people, you have to be even more careful. **Very low levels of food poisoning bacteria can make these people seriously ill.**

About Cleaning

You need to understand the basics of good hygiene in order to achieve it.

The two stages of cleaning



CLEANING – removes the things you can see, including food residue.



SANITISING – kills the things you can't see, including bacteria.

Definitions:

CLEAN means 'clean to touch'. There should be no accumulated dust, dirt or food particles on the surface, and no objectionable odour.

SANITISE means to apply heat and/or chemicals to a surface in order to reduce the number of bacteria. The number of bacteria on the surface must be reduced to a level that is safe for food contact².

IMPORTANT!

You must clean BEFORE you sanitise.

Cleaning equipment

It is important to have good cleaning equipment such as mops, brushes, protective clothing, gloves and chemicals.

All cleaning equipment should be kept in a good and clean condition to avoid spreading bacteria.

What do detergents do?

Detergents are used to remove grease, dirt and grime from surfaces.

Detergent is like soap – it only removes surface residues and bacteria, it does not kill bacteria³.

Food grade sanitisers

A sanitiser is used after the detergent and kills bacteria.

Sanitisers can be chemicals or very hot water (80–85°C).

Methylated spirits and water (75/25 per cent ratio), chlorine bleach[^], or a commercial chemical sanitiser can be used.

Many food grade sanitisers don't have to be rinsed from the surface before food contact.

It is not an option to use either a detergent or a sanitiser – both **MUST** be used⁴.

[^]Ensure sanitisers used directly on coolroom panels are compatible as per the manufacturer's recommendations.

IMPORTANT!

Store cleaning equipment away from food areas.

Disinfectants – not a replacement

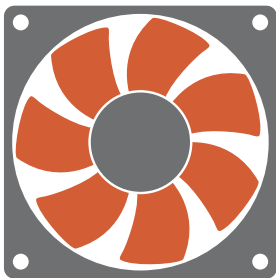
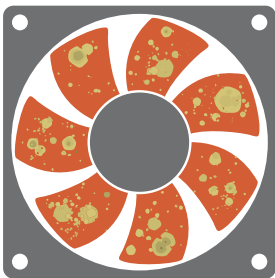
Disinfectants are chemicals that often have a strong smell.

They are used in toilet and dressing room areas and should never be used in the place of sanitisers⁵. They are not for food contact surfaces.

Use a professional cleaner

Professional, endorsed cleaning companies offer scheduled maintenance and most provide a Certificate of Assurance. You'll find them on the internet or through a food safety certification body like HACCP Australia.

Cleaning fans



You need to clean the fans as well because they circulate the bacteria and mould spores through the coil and back onto the surfaces in your coolroom.

Chemicals – play it safe

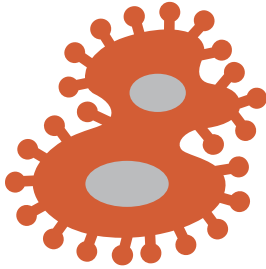
Always read the label and use the recommended concentrations and contact duration.

Choose a sanitiser that meets OH&S and Food Safety requirements:

- Non-corrosive
- Low in toxicity
- Not perfumed
- No lingering smells

COLD HARD FACT!

Unless you clean first, wiping with bleach will not sanitise a surface.



Bacteria & Mould

**WHAT YOU CAN'T SEE CAN HURT YOU ...
IT'S AN INVISIBLE PROBLEM.**

Micro-organisms are all around us,
even though we can't see them.

Some of these invisible dangers include:

- ✓ Staphylococcus
- ✓ Listeria
- ✓ Escherichia coli 0157
(commonly called "E-coli")
- ✓ Salmonella

These are all food poisoning bacteria.

Facts about bacteria

- Bacteria are microscopic organisms which consist of a single cell. They exist everywhere in nature.
- Under the right conditions, bacteria can multiply every 20 minutes. This means that in 3.5 hours, one bacterium can become one million bacteria.
- Bacteria need moisture to grow. If there is no moisture, the growth may slow down or stop. This is why drying food is a safe way to preserve it.
- Bacteria grow rapidly in temperatures between 5°C and 60°C. This temperature range is called the Danger Zone.
- Below 5°C bacteria grow slowly. They grow faster as the temperature rises up to approximately 45°C when their growth slows again.
- Bacteria stop growing at around 60°C. Food must be cooked to reach a core temperature above 75°C to kill bacteria.
- **Food in the freezer** – Bacteria are not active when food is frozen solid (-18°C and below). Remember that freezing does not kill bacteria.
- **Food in the refrigerator** – Temperatures (0–4°C) prevent most food poisoning bacteria from growing rapidly.
- **Food at room temperature** – Food is in the Danger Zone of 5–60°C, which are ideal conditions for bacteria growth and reproduction⁶.

What is mould?

It's a fungus that decomposes dead organic substances. You can't see it until it grows into a coloured blemish on food – and you need a microscope to tell which mould is which. **Some moulds are highly toxic and can cause food borne illness.**



Create a cleaning schedule

The best way to ensure things are kept clean is to have a routine – and stick to it – so that cleaning becomes easier and more efficient. But don't forget spot cleaning for spills etc!

SAMPLE CLEANING SCHEDULE!

The back cover of this booklet has a cleaning schedule template that you can use or copy.

How often should you clean?

It's a question that depends on what you use it for. You must decide what is the right timetable and cleaning regime for your business.

If you're in seafood handling for instance, it could be as much as twice a day, but the important thing is to do it regularly.

Generally speaking...

- Clean food contact surfaces every two hours at least
- Clean panels and surfaces once a week
- Clean door seals regularly
- Clean the condenser quarterly
- Flush the evaporator drain regularly

Put the schedule up

Hang it on a wall, behind a door, or on a noticeboard:

- Who cleans?
- What's to be cleaned?
- How to clean it?
- When to clean it?
- Which chemicals, dilutions, materials and equipment?

Signing off on the job

Food handlers must sign the cleaning schedule and your supervisor must check your work and signature daily.

COLD HARD FACT! A 'clean-as-you-go' routine saves a big clean-up at the end of a busy day when you're feeling tired⁷.



Who Can Help

Council Inspections

Environmental Health Officers, or EHOs all have different inspection regimes, depending on the individual council.

Most try to inspect every 12–36 months – excluding spot checks and responses to complaints.

You can contact your local council's EHO department if you need help, advice or information or a food safety consultancy like HACCP Australia.

To contact your local council visit:

<http://australia.gov.au/services/service-task/contact/contact-my-local-council>

DID YOU KNOW! Most businesses expect a council inspection annually.

About HACCP

What it means to be endorsed

The Hazard Analysis Critical Control Point system (HACCP) is the world's best method of assuring food safety.

HACCP Australia is a leading independent assessor of food safety. The HACCP Australia endorsement and accreditation programme supports organisations achieving Food Safety Excellence in their products.

This independent assessment and verification of fitness for purpose is a valuable tool when a product is targeted at a food safety conscious market.

Products that receive endorsements are deemed to be:

1. Well designed with 'food safe' characteristics
2. Non-toxic
3. Easy to clean
4. Likely to reduce the risk of any form of contamination
5. Designed for a low consequence of error in use⁸

LOOK FOR THIS 
LIVE UP TO IT TOO.



For more information visit:

haccp.com.au

About COLORBOND® Permagard® steel

COLORBOND® Permagard® steel has received endorsement from HACCP Australia as a FoodSafe product for Ceiling and Wall linings of food storage and processing facilities⁹.

Only COLORBOND® Permagard® steel has Microban® antibacterial protection

Microban® is the global leader in built-in antimicrobial product protection. It is incorporated into the coating of the panel and remains highly effective for over 10 years.

The antibacterial protection offered by COLORBOND® Permagard® steel is not a substitute for a thorough coolroom hygiene regime – but it does provide added reassurance, 24 hours a day.

Regular cleaning will not wash off the antibacterial protection and it comes with a 10-year Warranty* backed by BlueScope Steel.

For more information about the benefits of specifying COLORBOND® Permagard® steel go to colorbond.com/permagard



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COLD HARD FACT! COLORBOND® Permagard® steel has tested effective against Staphylococcus aureus and Escherichia coli 0157¹⁰.

Recommended good practice for maintaining coolroom panels

The following information can help extend the life, hygiene and operating efficiency of your coolroom:

- Regular inspection of slip joints and the general detailing of the coolroom will highlight problems before they become major concerns.
- Monitoring of sealant performance at the base of the panel is critical to prevent water ingress.

Once moisture has entered the panel, it will expand when frozen, causing the panel to bulge. This causes the seals to be broken and moisture-laden air to enter the panel, causing the panel to bulge further, greatly diminishing the efficiency of the coolroom.

Bulging of panels could indicate that moisture has entered the panel through the following means:

- a poorly sealed slip joint
 - a gap that has developed between the bottom channel and the panel
 - a panel has been punctured by for example forklift tines.
- Consideration should be given to means of preventing damage to coolroom walling incurred whilst handling stock stored within and around the coolroom.

For more detailed information on coolroom panels visit: colorbond.com/permagard

References & Citations

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10. www.colorbond.com/permagard



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*Warranty subject to application and eligibility criteria. For full terms and conditions and to determine the eligibility of your project for the warranty visit www.bluescopesteel.com.au/warranties or call BlueScope Steel on 1800 022 999.

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Cleaning schedule

Name	Date of clean	Type of clean	Next scheduled clean