



HOW TO CLEAN AND SANITISE PROPERLY

There are FIVE basic steps to follow in order to clean and sanitise correctly:

1. Pre-clean step: this involves rinsing with water to loosen and remove dirt, dust, grease etc and scraping away any solids that are visible to the eye;
2. Main wash step: this involves washing with a suitable detergent to carefully remove all dirt, grime and fat deposit particles;
3. Rinse;
4. Apply a sanitiser - the sanitiser is applied after the detergent has been washed off thoroughly to avoid any remaining detergent cancelling the effect of the sanitiser;
5. Air dry step - once the sanitiser is carefully rinsed off, the utensils, cutlery crockery etc are left to air dry. It is important to air dry because tea towels are excellent breeding grounds for food poisoning bacteria.



Do not store items away if they are still wet. Use a clean laundered tea towel if air-drying cannot be achieved. Storing wet items can cause cross-contamination.

A handwritten signature in blue ink that reads "Marjorie Harvey".

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