

# Cleaning and sanitising eating and drinking utensils

A food business must ensure that eating and drinking utensils are cleaned and sanitised before each use.

Cleaning and sanitising are separate procedures.

**Cleaning** with warm water and detergent removes visible contamination such as food particles, dirt and grease from a surface.

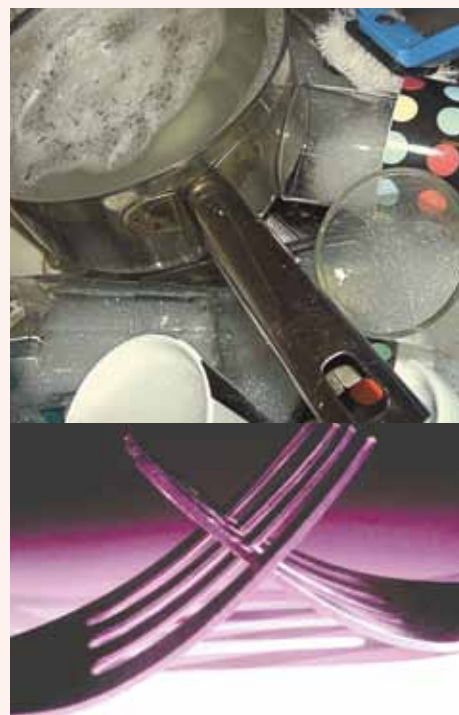
**Sanitising** destroys the invisible germs and reduces their number to safe levels. Hot water (recommended temperature of 77°C for at least 30 seconds) and/or sanitisers are used to sanitise.

## Six steps for cleaning and sanitising when a dishwasher is not available:

1. **Pre clean:** remove food residue and rinse with warm water.
2. **Clean:** wash with warm water & detergent; soak if needed.
3. **Rinse:** rinse off detergent residue with clean water.
4. **Sanitise:** soak in hot clean water or apply sanitiser and hot water (follow manufacturer's instructions).
5. **Final rinse:** if using a sanitiser, wash off sanitiser with clean water (follow manufacturer's instructions).
6. **Dry:** Air-drying is preferable; otherwise use clean towels. The utensils must be thoroughly dry before being stacked and reused.

When washing up manually in a double bowl/sink ensure that

- correct water temperature is reached; and
- occupational health and safety measures are followed.



**Health Protection Service Phone 02 6205 1700**