



EFFECTIVE CLEANING IS ESSENTIAL TO PREVENT THE SPREAD OF HARMFUL BACTERIA.

Items that touch food are high priority. These include:



It is important to keep these areas clean to prevent the spread of bacteria onto hands which may touch food and other surfaces/equipment. Leaving these areas to dry naturally prevents the spread of bacteria from cloths and towels back onto surfaces/equipment.

Items that do not touch food are not high priority but should be cleaned regularly. These include floors, walls and dry stores,

CLEAN AS YOU GO:



WASH HANDS PROPERLY TO PREVENT THE SPREAD OF BACTERIA!

RISK	HOW DO I CONTROL THIS RISK?	WHAT IF THINGS GO WRONG?
Transfer of bacteria from surfaces onto food.	All equipment and utensils that touch food are cleaned and disinfected regularly. All equipment which does not come into contact with food is cleaned and disinfected regularly. Areas that have been cleaned are allowed to dry naturally to prevent bacteria from being spread from cloths back onto surfaces and equipment.	Clean and disinfect the item and allow it to dry.
Transfer of bacteria from hands onto surfaces, equipment and utensils.	Wash hands with soap and hot water after using the toilet. Wash hands with soap and hot water after handling raw foods. Wash hands with soap and hot water regularly.	Wash hands immediately. Clean and disinfect the item and allow it to dry.

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