



# Cuisine in Ku-ring-gai

Issue 8

This newsletter is for food businesses in Ku-ring-gai. It gives you information on the latest rules for your business, Council inspections and other important food safety messages.

## Cleaning and sanitising

Food contact surfaces need to be cleaned and sanitised. Cleaning and sanitising are separate steps and you cannot sanitise a food contact surface unless it is first cleaned.

### Cleaning

Cleaning is the removal of visible material and requires the use of water, detergent and physical action such as scrubbing and wiping to remove grease, food residue and other visible matter.



An example of a cleaning chemical

### Sanitising

After you have cleaned a food contact surface, it must then be sanitised. A surface may look clean but if it hasn't been sanitised, it is not sanitary. Sanitising reduces germs on a surface to a safe level and can be done with very hot water such as in a dishwasher or with a food grade sanitiser.

Food shops are required to have a chemical food grade sanitiser to sanitise food contact surfaces like bench tops or other surfaces that cannot go into the dishwasher.

## What is a food grade sanitiser?

For a chemical to be considered a food grade sanitiser, the manufacturer must specify that it is a food grade sanitiser on the product's label. This means the product is safe to use around food and reduces germs to a safe level. Domestic products for use in the kitchen at home generally do not meet this requirement.

Aerosols or products that may leave a residue and contaminate food such as air fresheners or methylated spirits are not food grade sanitisers. Vinegar solutions are also not effective as chemical food grade sanitisers.

It is recommended that you obtain a chemical food grade sanitiser that can be wiped off with a paper towel and does not need to be rinsed off such as a no-rinse food grade sanitiser. Food grade sanitisers can be ready-to-use or may require dilution depending on the product you buy. Read the product's label and make sure you are using the product as directed.



An example of a chemical food grade sanitiser that requires dilution



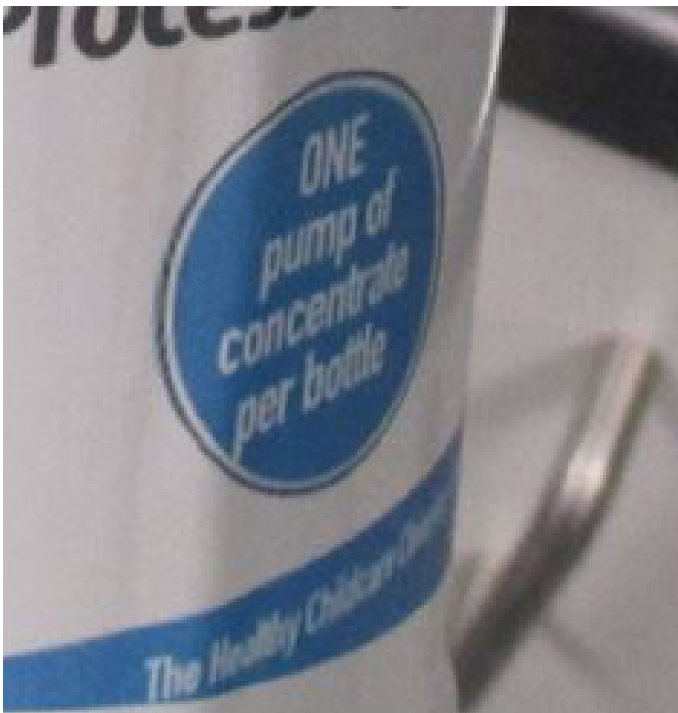
An example of a ready-to-use food grade sanitiser that does not require dilution

## Labelling chemical spray bottles

All chemical spray bottles must be labelled with what is inside the bottle. Decanter bottles with labels should be purchased from the chemical's supplier but otherwise labels can be printed. The spray bottle's label should have information on how to correctly use and make up the chemical if it requires dilution as per the product's original label. Products that require dilution should be made up fresh each day to ensure they remain effective.



Label spray bottles with what is inside them. Labels can be printed or hand-written



Labels on spray bottles should include information on how to use and dilute the product if applicable. Diluted chemical spray bottles should be made up fresh each day.

## Demonstrating cleaning and sanitising

During the routine food premises inspection, food handlers may be asked to display how they clean and sanitise food contact surfaces like bench tops. Food handlers can be asked to give a demonstration in relation to:

- (a) Correct cleaning and sanitising of food contact surfaces; and
- (b) Sanitising solutions and how to correctly make them up (if applicable).

## Spotlight: Bench top deep fryers

All deep frying must occur under an approved commercial mechanical exhaust hood that completely overhangs the cooking area, this includes bench top deep fryers. Deep frying without appropriate mechanical exhaust is not permitted under the National Construction Code as it is a fire hazard and causes additional grease and dirt to build up on walls and ceilings.



Example of deep frying without an approved commercial mechanical exhaust hood