

6.0 Food Handling Areas



Keep floors, walls and ceilings in a clean state.

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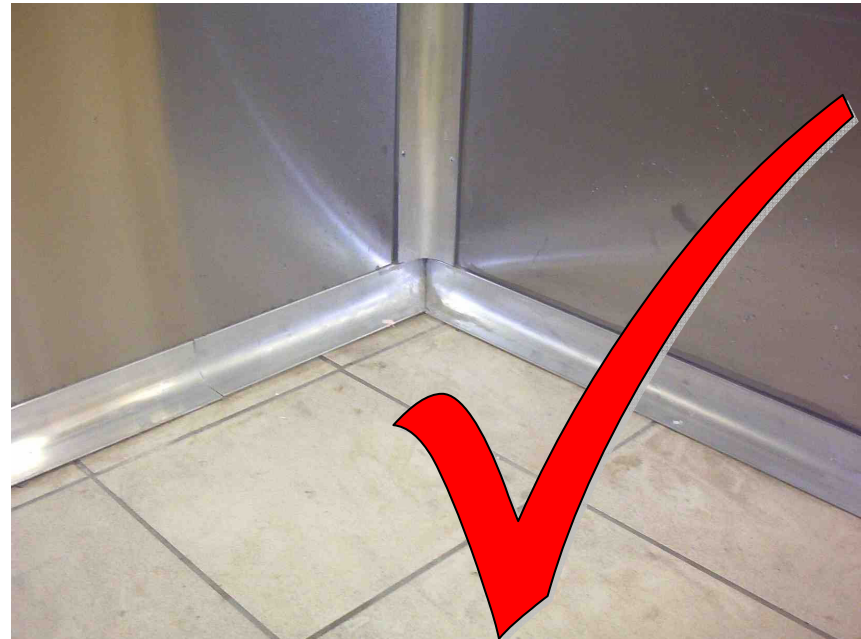
Do not place electronic insect killing units above food preparation areas.

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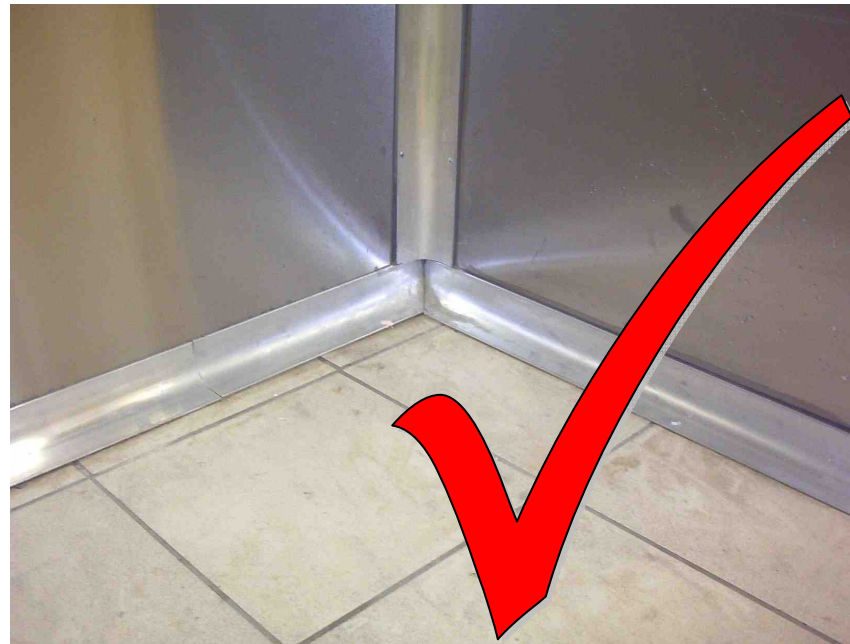
Provide shatter proof covers for lights in food preparation and storage areas.

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Floors and walls must be smooth, clean and in good repair.

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Make sure floors are smooth, impervious and easy to clean.

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Chopping boards must be in a good condition and able to be effectively cleaned and sanitised.

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Fixtures, fittings and equipment must be in good repair and working order.

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Hand basins are to be used for hand washing only.

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Provide a food preparation sink for washing fruit and vegetables.

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You **MUST** clean food preparation benches and floors.

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Pre Cleaning

Main Cleaning

Sanitising

Drying

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Pre-cleaning: food scraps, dirt and grease are loosened or removed by washing, scraping and rinsing.

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Main cleaning: Surface dirt, food debris is removed by washing using hot water and detergent.

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Main cleaning: Equipment is dismantled and all parts cleaned individually.

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Sanitising with a chemical sanitiser specifically intended for use on food contact surfaces.

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Drying: Items are left to air dry or are dried with disposable paper towels.

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Hand wash basin must be supplied with warm water, soap and paper towels.