



Food Manufacture

Housekeeping and Hygiene

Lesson 1

Recognise the importance of housekeeping and hygiene in a food factory. It's vital role in maintaining food safety, and Health and Safety is all described within this course.





Learning Objectives

- Define the key features of a cleaning procedure
- Understand how to prepare, carryout and complete cleaning operations
- List the steps in the six stage cleaning method
- State how to determine the level of cleaning performed





Learning Objectives

- Identify what cleaning resources are required for effective cleaning
- Explain the importance of Clean in Place systems
- Summarise the parameters used to determine acceptable and unacceptable limits in a CIP system
- Identify the checks completed to maintain a CIP system





Learning Objectives

- Describe the importance of environmental Monitoring systems
- List the features of an environmental monitoring system
- Recognise the importance of waste management within a food factory
- Recognise how waste facilities are managed





Housekeeping is the general tidiness and hygiene of a food factory

It is the standard of cleanliness that is maintained at all times to reduce the risk of product contamination.



There are documented cleaning procedures for food factory buildings, plant and equipment.





A procedure for the cleaning of food contact surfaces must include seven key points

1. Who is responsible for the cleaning
2. Item or area to be cleaned
3. The frequency of cleaning
4. The method of cleaning, this will include any dismantling of equipment
5. Cleaning chemicals and their concentrations
6. Types of cleaning materials/equipment to be used
7. Cleaning records and verification responsibilities



It is good practice to incorporate photographs of equipment which are difficult to clean and any personal protective equipment requirements in a cleaning procedure



Before performing a cleaning operation:

- A permit to work may be required. If it is then make sure it has been obtained.
- Ensure the work area is in a safe state for example isolating equipment and machinery.
- Ensure a product and raw materials are clear from the cleaning area.
- Make sure any personal protective equipment, materials/equipment, and cleaning chemicals are available and within specification.





When performing a cleaning activity:

- Make sure the appropriate hygiene procedure is followed correctly.
- No damage is caused to the plant or equipment.
- Ensure any precautions which prevent the spread of contamination to other areas are adhered to.





After cleaning has been performed:

- Make sure any plant and equipment is re-instated fit for use.
- Ensure personal protective equipment, cleaning chemicals, materials and equipment to stored away correctly.
- Waste should be disposed of correctly.
- Cleaning records should be completed.





It is good practice to follow the 'six stages of cleaning' method:

1. Remove gross debris (wipe or sweep)
2. Rinse with water
3. Wash with hot water and detergent solution
4. Rinse
5. Dry
6. Use a disinfectant or Sanitiser



A detergent is a chemical which will dissolve grease and removes food debris.

A disinfectant is a chemical which destroys bacterial and reduced it to a safe level.

A sanitiser is a combination of a detergent and a disinfectant and will both kill bacteria and remove grease and food debris.





COSHH: Control Of Substances Hazardous to Health

COSHH is the law that requires an employer to control any substances which are hazardous to health such as cleaning chemicals.

Food factories must follow this law to ensure cleaning chemicals are used and stored safely and correctly.



Revision Activity 1

What is the difference between a detergent, disinfectant and a sanitiser?