



Food Manufacture

Housekeeping and Hygiene

Lesson 2

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.





**There will be a
defined level of
acceptable and
unacceptable
cleaning
performance on
processing
equipment and food
contact surfaces**



**The defined
level of
acceptable
can be
determined
by five tests:**

1. Visual appearance
2. ATP bioluminescence testing
3. Microbiological testing
4. Allergen testing
5. Chemical testing



If the results are at an unacceptable level then corrective action should be taken for example recleaning and then retesting. This will all be recorded on documentation.





Three specific resources are required for effective cleaning.

1. Cleaning equipment
2. Cleaning chemicals
3. Trained personnel

There will be documents which define the staff who have the relevant training.



**If specialist
cleaning resources
are required then
it must be
scheduled for
non-production
periods.**





Cleaning equipment will be:

- Hygienically designed and fit for purpose.
- Clearly identified for its intended use for example only to be used in a high-risk area.
- Cleaned and stored in a hygienic way to prevent contamination





Revision Activity 2

Name a test which can be performed to determine if the acceptable level of cleaning has been achieved?