



Hospitality and Catering

Food safety in Hospitality and Catering

Lesson 6

This is a level 2 standard course which explores all aspects of food safety, within hospitality and catering businesses.





Dirty premises

Dirty premises can attract vermin. It can also lead to the multiplication of bacteria.





Dirty premises

Dirty premises will lead to a food business been closed. This can be due to reports to the local council of an outbreak of food poisoning.





Dirty premises

An environmental health officer (EHO) can and will close a dirty premises with immediate effect and can take the owners to court.

A vintage-style sign with a light green background and a white border. The word "Sorry" is written in a large, black, cursive font. Below it, the words "WE'RE" and "CLOSED" are written in a bold, red, sans-serif font. The sign is slightly tilted and has a weathered appearance.



Detergent

Detergent breaks up dirt, oils and grease.

The most common detergent is washing up liquid.





Disinfectant

Disinfectant reduces microorganisms to safe levels. It helps to stop bacteria and viruses.

The most common disinfectant is bleach.





The six stages of wet cleaning

There are 6 stages of cleaning. This ensures bacteria and chemical contamination doesn't occur and that cleaning is carried out safely.





The six stages of wet cleaning

Stage 1 – Prepare

Remove as much debris as possible. Debris will lead to bacteria growth. Removing the debris, will make the cleaning process easier.



The six stages of wet cleaning

Stage 2 - Clean

Wash with detergent
(washing up liquid) to
remove dirt and grease.



The six stages of wet cleaning

Stage 3 - Rinse

Remove any detergent. If you don't remove the bubbles, this can contaminate the item you are washing. Your product could taste of the detergent.



The six stages of wet cleaning

Stage 4 -Disinfect

A disinfectant removes bacteria from growing on the item which is being cleaned.



The six stages of wet cleaning

Stage 5 – Final rinse

Rinsing removes any disinfectant. Disinfectant can cause chemical contamination if left on the item.



The six stages of wet cleaning

Stage 6 – Drying

All items, tools, equipment and machinery must be dried thoroughly. Bacteria needs moisture to grow.



Cleaning - procedures

Cleaning schedules should be used, to make sure that cleaning is carried out regularly.

This can include daily, monthly or yearly cleaning procedures. All cleaning must be recorded, to include date, time and by who.





Cleaning - procedures

Clean as you go should also be followed all the time.

This is a procedure for all staff, not just the hygiene staff.





Cloths

Cloths are a common source of contamination.

Ideally use single-use disposable cloths these are best.





Cloths

Never pick up a used cloth, it could have a dangerous chemical on it from the previous user. Always rinse any used cloths.

It is best to dispose or clean the cloth you have used as soon as you have finished.





Washing facilities

Food businesses are required by law to provide 2 sinks.

- A sink to wash your hands
- A sink, or separate cleaning area to wash up and prepare food





Washing facilities

Ideally all sinks should have signs to indicate what the sink is used for.

WASH
YOUR
HANDS





Washing facilities

The hand wash sink must have hot and cold water, soap and drying facilities.

The food preparation and cleaning equipment sink must have hot and cold water.





Waste disposal

Bins and waste areas are reservoirs of contamination and will attract vermin.

Bin bags should not be over filled. They need to be tied up to stop any spillages when been removed from the work area.





Design of premises

The design should ensure there is no cross contamination from goods coming in, to cooked and finished goods going out.





Design of premises

The flow of a premises

- Goods in / deliveries
- Uncooked ingredients storage area
- Preparation / mixing area
- Cooking area
- Packing area / plating up area
- Goods out / service area



First aid kit

The law requires all businesses to have adequate and appropriate first aid equipment, facilities and personnel on site to enable first aid to be given.

There must be a first aid person available at all times.





Revision Activity 6

What are the six stages of cleaning?