# Cleaning control chart

Hazard - Bacteriological, chemical and physical contamination. Survival of pathogens

<table>
<thead>
<tr>
<th>Sources and/or causes of hazards</th>
<th>Controls</th>
<th>Monitoring</th>
<th>Corrective action</th>
</tr>
</thead>
</table>
| Cross-contamination from contaminated cleaning equipment and/or cleaning raw food areas before high-risk areas | Effective cleaning and disinfection (use schedules)  
Clean and disinfect cleaning equipment after use  
Use separate cleaning equipment for high-risk and raw food areas  
Effective training/instruction and supervision of cleaning staff | Audit/check cleaning schedules  
ATP/swabbing  
Competency testing of staff/supervisors | Discard/destroy unfit food  
Change cleaning schedule  
Improve training/instruction/supervision  
Provide additional cleaning equipment |
| Failure to destroy pathogens | Follow manufacturer’s instructions  
Correct chemicals/contact time | Audit/inspection  
ATP/swabbing | Re-clean and disinfect surfaces/equipment  
Change cleaning chemicals/equipment  
Improve training/supervision/instruction |
| Chemical contamination of food e.g. tainting with phenols | Effective training/instruction and supervision  
Follow manufacturer’s instructions  
Store cleaning chemicals separately | Competency testing  
Audits/inspections | Discard/destroy contaminated food  
Improve training/supervision/instruction  
Change storage arrangements |
| Physical contamination of food from cleaning equipment e.g. bristles from brushes | Use the right cleaning equipment in good condition | Inspection of cleaning equipment | Replace/repair equipment  
Discard/destroy contaminated food |

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**HOT 37 ANSWERS**

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