Cleaning control chart

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

HANDOUT
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ANSWERS

Sources and/or causes of hazards	Controls	Monitoring	Corrective action
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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tel. 0845 2260350 www.highfield.co.uk www.foodsafetytrainers.co.uk