

10 Point Checklist for Food Safety Compliance





There's no doubt that Food Safety compliance can be a minefield to navigate. But whether you are serving snacks from a truck, exquisite five-star meals, or preparing meals for a residential facility, failure to comply with food safety obligations can be disastrous.

**Your reputation and profitability are on the line,
not to mention the health and safety of your customers and staff.**

While standards may vary depending on the nature of your business, there's no room for compromise, so partner with a company that has the expertise to help you ace your compliance.

Chempower Australia has 20 years' experience of providing world class chemical cleaning and hygiene solutions to industry professionals. We can help your business to be clean, compliant and more profitable.

Here are our top 10 tips for Food Safety Compliance.

TIP 1



Personal health and hygiene

Most foodborne illnesses are caused by bacteria or other microorganisms spread by people who handle food, according to a US report called *Serving it Safe*. The report also noted that every action in food service could potentially impact food safety during purchasing, storing, preparing, holding, serving, or cleaning.

Staff must have facilities – such as personal wash stations – to easily wash their hands and exposed arms frequently and at key times in food handling, such as when they switch from touching raw to cooked food.



There's hand washing and there's hand washing done right. Proper hand washing involves running water, soap, disposable towels. A quick rinse and flick aren't acceptable. Air dryers aren't acceptable. Neither is drying your hands on the back of your jeans. Personal wash stations supplied by Chempower Australia make it easy for staff to maintain a compliant hand washing routine.

Of course, the other side of personal health is making sure food handlers who may be ill or injured aren't coming into contact with food in a way that's likely to compromise food safety.

Cuts must be covered. That's crucial. Staff who are suffering from, likely to be a carrier of, or even just displaying symptoms that are likely to be caused by food borne disease shouldn't be working in a position where they can contaminate food.

TIP 2



General Cleanliness

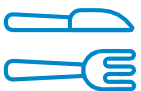
There are all sorts of rules around cleanliness in a food business.

Let's talk garbage. Garbage, food waste and recycled matter can't accumulate outside of designed containers. But your cleanliness obligations extend to any accumulation of dirt, grease (or anything else) in food preparation, serving and storage areas.

Don't forget your cars and trucks. If you are transporting food, cleanliness obligations extend to any part of a vehicle used to carry food.



TIP 3



Food Contact Areas

According to Australian standards, cleanliness standards in a food business extend to "all fixtures, fittings and equipment".

So, proper cleaning and sanitising of all food contact surfaces and utensils is a must. Unsanitary facilities and equipment may spread harmful organisms to people or food; also attract pests, which cause further contamination.

In food preparation areas, it's also important to ensure surfaces are cleaned between preparing meat and fruits and vegetables, to prevent cross contamination and microbial transfer.

As an aside, did you know that using the right chemical cleaning products on surfaces can prolong their life? Chempower Australia can advise on the cleaning products to get longer life from not just your food preparation surfaces, but your utensils as well as equipment such as dishwashers.

TIP 4



Get your equipment clean

We've mentioned above that cleanliness standards apply to equipment, but you know this can be difficult. For example, meat slicers or grinders may need to be pulled apart. Let's face it, some food preparation equipment just isn't designed to be cleaned and sanitised efficiently. You need specialised help from a company that has that expertise.

TIP 5



Create a cleaning schedule

So how do you make sure all these areas are really clean? Make a list.

Start with items like the structure (floors, walls and ceilings), equipment, and fittings



and fixtures. Beside each item listed, write down the cleaning product and cleaning method. Fill in details on how often it should be cleaned (i.e. daily, weekly) and who is responsible.

When you partner with Chempower Australia, we can help you with those details.

Plus, there the advantage of just having to deal with one company that can supply and support you with the full range of cleaning products and systems. From greasy floors to delicate glassware, we have the cleaning product for the job.

TIP 6



Know the difference between cleaning and sanitising

Cleaning only removes the dirt from the surfaces but doesn't kill all bacteria. As dirt inhibits the effectiveness of a sanitiser, you can only sanitise on a clean surface. Some sanitisers need contact time to work. Some need temperature. And that's a nice segue into Tip 7.

TIP 7



Temperature checks

Sometimes, you just can't go past thermal disinfection to clean. Thermal disinfection is a method of sanitisation that relies on temperature, specifically moist heat, to kill bacteria and viruses. But you need a specific temperature for a set amount of time to destroy the proteins and bacteria and render them inert.

Chempower Australia's monthly reports can help validate these parameters for you.

TIP 8



Use cleaning chemicals correctly

To meet Food Safety Compliance, you must be able to demonstrate that the correct amount of chemical is being applied in the cleaning and sanitisation process.

Chempower Australia do this by titrating chemicals (that's measuring the dose and concentration) in cleaning processes and sanitising procedures. (As an added bonus, using the right chemicals in the right quantities will ensure that the job is done right first time. That will save you both labour costs caused by repeat application and prevent wastage of cleaning products.)

TIP 9



Staff Training

Staff training on cleaning policies and procedures needs to happen both at induction and on the job. Chemicals are tools of your trade and are no different from knives in the kitchen. All tools, if used properly, make your job easier but they need to be used correctly.



Do your staffs know which chemicals are hazardous and which aren't? Do they know what safety labels mean? Do they know what, if any, personal safety equipment is Needed? Do they know what to do if there's a spill, or someone is accidentally poisoned?

If your staff aren't properly trained to use cleaning chemicals, they're putting their own safety as well as your compliance for Food Safety at risk.

Your supplier of chemical cleaning products and systems should provide hands-on and face to face, personalised for your business. That's what Chempower Australia offers.

TIP 10



Keep Records

Paperwork. Boring? Perhaps. Necessary? Absolutely.

A food premise will fail a Food Safety Audit unless all your paperwork is up to date, chemicals are properly managed and staff are trained and have clear standard operating procedures for chemical handling and usage.

If you are using equipment such as automatic dishwashers, monthly validation reports are important to ensure your systems are working efficiently (which also helps keep costs under control).

Record keeping also is important for identifying potential future problems by ensuring maintenance is done at the right time.

Partnering with Chempower

Australia

At Chempower Australia, we develop, design and manufacture our own chemical cleaning and hygiene solutions for food service and production. We're passionate about delivering compliance, efficiency and cost-savings. All our products and solutions are backed by fast, responsive support and staff training.

But don't take our word for it. Stix Catering and Sonoma Australia are just two major food companies we've been working with for over 15 years.

"Sonoma is synonymous with excellence. We provide our customers with high quality bread, pastry, coffee and muesli products containing premium ingredients made with passion, hard work and integrity. We expect our suppliers to emulate these characteristics.

We have partnered with Chempower since 2002... as we have grown, Chempower has met all of our requirements for HACCP accreditation, staff training and on-going servicing and technical support. Their promises are commitments and the subsequent outcomes are delivered seamlessly and professionally with a quality orientation."

Sonoma Bakery

"Product integrity, product delivery and on-going service are key features of Chempower... Their installation of chemical systems and compliance to HACCP standards is effortless and always delivered as stated... their team is always accessible and responsive to our needs. My experience with Chempower is excellent."

David Allison, Managing Director Stix Catering



1800 Chempower | info@chempower.com.au