Step 1  
Scrape  
Remove all dirt, grease and food particles from the item to be cleaned.

Step 2  
Rinse (first time)  
Rinse with clean warm flowing water. Remove all visible signs of food or dirt.

Step 3  
Apply detergent  
Use warm/hot water with the correct amount of detergent to remove any remaining food matter.

Step 4  
Rinse (again)  
Rinse with warm to hot water. Remove all detergent to reduce the risk of chemical contamination.

Step 5  
Sanitise  
Apply sanitiser as per product instructions at the required temperature for the required time.

Step 6  
Rinse (last time)  
Perform a final rinse with warm flowing water. Remove all signs of sanitiser from the item.

Step 7  
Dry  
Allow to air dry. Do not use cloths/towels as these can harbour dangerous levels of bacteria.

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