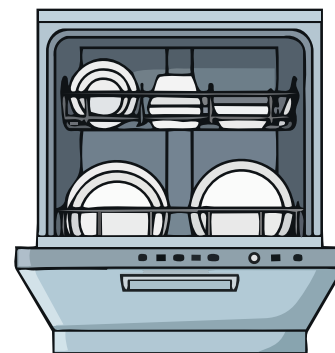


Sanitising Food Contact Surfaces

Cleaning involves the removal of dirt, grease and food debris.

Sanitising destroys pathogenic microorganisms.



Sanitising can be conducted through:

Heat

OR

Chemicals

Scan the QR code for more information



tips for sanitising:

- Sanitising should only be conducted after cleaning.
- Always follow the manufacturers directions.
- Dismantle all equipment for effective sanitising.
- Commercial dishwashers must reach 80°C
- Chemical sanitisers must include the correct active ingredient.
- Discard diluted bleach after 24 hours.

