

Surface Sanitising - Hints & Tips

The Food Standards Agency has issued guidance on E coli O157 controls and part of this is effective cleaning and disinfection. Key points for kitchen disinfectants/sanitiser are:



1. They should conform to EN1276 standard (which all Diversey disinfectants do)
2. Disinfection is more effective on cleaned surfaces
3. Chemical disinfection takes time

1

The Two Stage Method:

The Two Stage Method must always be used as disinfection is more effective on clean surfaces:

Stage 1 - clean

- Remove loose debris from the surface with a cloth or paper.
- Spray Suma Bac D10 on the surface and clean with a cloth or paper.



Stage 2 – disinfect

- Re-spray Suma Bac D10 and leave for :
 1. Routine Disinfection = leave for at least 30 seconds contact time
 2. Critical Disinfection to EN1276 = leave for 5 minutes contact time
- Rinse with cold water

Clean as you go:

Suma Bac D10 can also be used for clean as you go, just spray & wipe

3

Critical Disinfection:

For critical disinfection a 5 minute contact time is needed, based on the local Food Safety manual.

Typical occasions will be:

- At the end of the shift
- After raw meat or eggs have been used.
- Before high risk foods are being prepared.

4

Cloths

Disposable cloths or paper are preferred.

If using reusable cloths, use separate ones in the clean and disinfect stages and rinse out after use.

Please see the Hints & Tips Guide for Care of Cloths & Mops for guidance on how to disinfect your reusable cloths.

2

Solutions of Suma Bac D10 should be replaced once a week - discard spray bottle contents, rinse out the bottle with cold water and drain before refilling.

QUESTIONS?

Freephone UK: 0800 525 525

Please note: All telephone calls to this number are recorded for training and quality purposes.