



Coronavirus (COVID-19)

Guidance for food premises – cleaning and sanitising

As we continue to effectively slow the spread of coronavirus (COVID-19), the Victorian Government is working with businesses to support the gradual re-opening of cafes, restaurants and other venues. This factsheet provides guidance and advice on how to clean your venue to ensure the provision of safe food and reduce the risk of transmission of COVID-19 within your premises.

What must I do before I can open my food business?

According to the World Health Organization, it is not certain how long the virus that causes COVID-19 survives on surfaces. Preliminary studies suggest it may persist on surfaces for a few hours or up to several days. To minimise the risk to your staff and customers, you should can take the following actions:

- Ensure the premises has undergone a thorough deep clean.
- Ensure all foods stored on the premises comply with food safety standards.
- Ensure all food handlers are properly trained and aware of additional restrictions/requirements related to COVID-19.
- Promote hand hygiene and other infection control measures within your facility to patrons, visitors and staff.
- Plan for what to do if staff arrive sick at work.

Cleaning and sanitising

Cleaning means physically removing germs, dirt and organic matter from surfaces. Cleaning alone does not kill germs, but by reducing the numbers of germs on surfaces, cleaning helps to reduce the risk of spreading infection. **Sanitising or disinfecting** is a process designed to kill germs on surfaces to a safe level. This can be done through heat and water, or by using chemical disinfectant/sanitiser. This process does not necessarily clean dirty surfaces or remove germs, but by killing germs that remain on surfaces after cleaning, sanitising further reduces the risk of spreading infection. Cleaning before sanitising is very important as organic matter and dirt can reduce the ability of sanitiser to kill germs.

Cleaning and sanitising should be done as two-step process. A surface needs to be thoroughly cleaned (with detergent) before it is then sanitised, as sanitiser generally do not work well in the presence of food residues.

Kitchen and food handling areas (including all serving areas and bars):

The cleaning of surfaces (in food handling areas and food contact surfaces) should be undertaken as follows:

- Wash: use hot water and detergent to removal grease and food residue.
- Rinse: rinse off detergent and any loosened residue.
- Sanitise/Disinfect: follow the instructions for sanitising (using chemicals, hot water or dishwasher) in the table below.
- Rinse: wash off the sanitiser, if using bleach or a chemical disinfectant (refer to manufacturer's instructions).
- Dry: allow to air dry or use single use towels.

All kitchen and food handling areas need to be sanitised with a solution of 1000 parts per million (ppm) of available chlorine with a contact time of 10 minutes (see chlorine dilutions in appendix 1). This clean-up needs to include all work surfaces, benches, shelving, doors, sinks, floors etc., or any other areas that are possibly contaminated.

All kitchen food contact surfaces (such as utensils, equipment, crockery and cutlery) are to be sanitised in one of the following ways:

Sanitising method	Procedure to be followed
Soak items in hot water	At a minimum of 77°C for at least 30 seconds ⁱ
Commercial dishwasher	Water temperature in rinse cycle needs to be greater than 80°C ⁱ
Domestic dishwasher	Use hottest and longest cycle (e.g. heavy duty cycle, 65°C or above) ⁱ
Sanitising by hand using a chemical disinfectant	Wash with hot water and detergent, then soak items in 100 ppm of available chlorine for at least 3 minutes at a minimum water temperature of 50°C
Equipment that cannot be completely soaked in water	Wash with hot water and detergent, then 200 ppm of available chlorine on all surfaces for 10 minutes, then rinse and dry.

It is important that all food processing equipment (blenders, mixers, stab mixers, etc.) be dismantled enough to be thoroughly cleaned and sanitised. Equipment parts may need to be washed and scrubbed clean before a chemical disinfectant can be applied or before the parts are placed into a dishwasher.

Chlorine dilutions calculator

Household bleach comes in a variety of strengths. The concentration of active ingredient — hypochlorous acid — can be found on the product label.

Table 1. Recipes to achieve a 1000 ppm (0.1%) bleach solution

Original strength of bleach		Disinfectant/Sanitiser recipe		Volume in standard 10L bucket
%	Parts per million	Parts of bleach	Parts of water	
1	10,000	1	9	1000 mL
2	20,000	1	19	500 mL
3	30,000	1	29	333 mL
4	40,000	1	39	250 mL
5	50,000	1	49	200 mL

For other concentrations of chlorine-based sanitisers not listed in the table above, a dilutions calculator can be found on the [department's website](https://www2.health.vic.gov.au/public-health/infectious-diseases/infection-control-guidelines/chlorine-dilutions-calculator) <https://www2.health.vic.gov.au/public-health/infectious-diseases/infection-control-guidelines/chlorine-dilutions-calculator>.

Management of linen, crockery and cutlery

Fabrics including table clothes, napkins, aprons and tea-towels should be machined washed using the hottest temperature allowed under manufacturer's directions.

Soft furnishings or fabric covered items (for example, fabric covered chairs or car seats) that cannot withstand the use of bleach or other chemical disinfectants or be washed in a washing machine, should be cleaned with warm water and detergent to remove any soil or dirt and then steam cleaned. Use steam cleaners that release steam under pressure to ensure appropriate sanitisation. Wash crockery and cutlery in a dishwasher on the highest setting possible. If a dishwasher is not available, hand wash in hot soapy water.

Other areas to clean

All toilets and bathroom areas, (including toilet bowls, hand wash basins, tap handles, doors, door handles, toilet flush buttons/handles, floors), all communal areas (staff rooms, dining rooms, etc.) and frequently touched surfaces that may have been contaminated, should be cleaned and then sanitised with a solution of 1000ppm of available chlorine.

How to clean and sanitise

1. Wear gloves when cleaning and sanitising. Gloves should be discarded after each clean. If it is necessary to use reusable gloves, gloves should only be used for COVID-19 related cleaning and sanitising and should not be used for other purposes. Wash reusable gloves with soap and water after use and leave to dry. Clean hands immediately after removing gloves.
2. Thoroughly clean surfaces using detergent (soap) and water. Clean from the least dirty or soiled surfaces to the most dirty or soiled surfaces.
3. Apply sanitiser to surfaces using disposable paper towel or a disposable cloth. If non-disposable cloths are used, ensure they are laundered and dried before reusing.
4. Ensure surfaces remain wet with bleach for 10 minutes. Rinse surfaces, then dry.

A 2-in-1 detergent/bleach product may be used as long as the manufacturer's instructions are followed regarding dilution, use and contact times for sanitising (that is, how long the product must remain on the surface to ensure sanitisation takes place).

For more information

For current advice, updates and support to help your workplace plan call the Business Victoria hotline on **13 22 15** or visit the Business Victoria Coronavirus Support website business.vic.gov.au/disputes-disasters-and-succession-planning/coronavirus-covid-19/coronavirus-business-support.

To receive this publication in an accessible format COVID-19@dhhs.vic.gov.au

Authorised and published by the Victorian Government, 1 Treasury Place, Melbourne. © State of Victoria, Australia, Department of Health and Human Services, May, 2020

Available at www.dhhs.vic.gov.au/coronavirus

¹ Safe Food Australia, Appendix 6: Cleaning and sanitising surfaces and utensils <<http://www.foodstandards.gov.au/publications/pages/safefoodaustralia3rd16.aspx>>