



Guideline on Cleaners and Sanitisers that may have Incidental Contact with Food

Prepared in accordance with the
specifications contained in the FSANZ
Australia and New Zealand
Food Safety Code

Updated: 1st October 2014
Produced by: Amanda Hyne

Important Notice:

This Guideline is intended to provide a summary overview only with links to important information. This is not intended to be an exhaustive review; rather it is offered to readers by way of general information and should not be taken as legal advice. Where necessary, direct reference of relevant legislation may be required and specialist regulatory or legal advice may need to be sought to address specific circumstances.



A division of AMAJAMA PTY LTD ABN: 97 164 456 553

Australia Wide: 1300 760 765

Sydney : Melbourne : Adelaide : Gold Coast : Canberra : Dubbo : Wagga Wagga

Head Office: 23 Forrester Street, Kingsgrove, N.S.W. 2208 Tel: (02) 9503 0100 Fax: (02) 9503 0199

P.O. Box 320, Kingsgrove, N.S.W. 1480 Australia

Email: sales@cleveland.com.au

Web: <http://www.cleveland.com.au>





Introduction and Scope

This document has been produced in response to requests from customers for assistance with understanding and complying with their obligations under the FSANZ Australia and New Zealand Food Safety Code.

It is designed to address only the specific area of determination of food safety status of Chemicals, Cleaners and Sanitisers. It also provides the requirements that users of these products need to undertake to ensure their Food Safety Program is in compliance with the Code.

Audit of facilities which are covered by the Food Safety Code has required Cleveland to publish a list detailing all chemicals, cleaners and sanitisers manufactured by Cleveland Cleaning Supplies that are safe for use in food preparation areas. This list is at Appendix 1 and also specifies which products are also AQIS self certified.

The information contained in this document is correct as at 1st October 2014.

Food Acts and Legislation in Australia

The State or Territory Food Acts require that where a relevant food standard exists then food must comply with it.

The State/Territory Food Acts apply to all food offered for sale, under definition of "Sell" that includes not only the wholesale and retail supply of unpackaged and packaged foods but also the supply of prepared food and meals throughout the restaurant, catering and service industries, including hospitals and nursing homes.

Australian and New Zealand Food Acts

Australia New Zealand Food Safety Code FSANZ
Food Act 1981 (New Zealand)
Health Act 1911 (Western Australia)
Food Act 2001 (Australian Capital Territory)
Food Act 2006 (Queensland)
Food Act 2003 (New South Wales)
Food Act 2003 (Tasmania)
Food Act 2005 (Northern Territory)
Food Act 1984 (Victoria)
Food Act 2001 (South Australia)
Imported Food Control Act 1992 (Commonwealth)



A division of AMAJAMA PTY LTD ABN: 97 164 456 553

Australia Wide: 1300 760 765

Sydney : Melbourne : Adelaide : Gold Coast : Canberra : Dubbo : Wagga Wagga

Head Office: 23 Forrester Street, Kingsgrove, N.S.W. 2208 Tel: (02) 9503 0100 Fax: (02) 9503 0199

P.O. Box 320, Kingsgrove, N.S.W. 1480 Australia

Email: sales@cleveland.com.au

Web: http://www.cleveland.com.au





Specifically applies to all Nursing Homes, Aged Care Facilities, Hospitals

Food Regulation 2004 – Food Service to Vulnerable Persons Food Safety Scheme.
The Vulnerable Persons Food Safety Scheme Manual has a list of all facilities to which this scheme applies and guidance for implementation and compliance.

Links to Australian and New Zealand Food legislations can be found at:
<http://www.foodstandards.gov.au/links/foodlaw.cfm>

The onus is on the food manufacturer or producer to apply the requirements to their specific process to produce a product that is “fit for consumption as safe and suitable food”.

Cleaning and Sanitation Requirements under the FSANZ Food Safety Code

Standard 3.2.2 Food Safety Practices and General Requirements

Sanitation of all food contact surfaces by heat, chemicals or a combination of the two or some other approved process must be undertaken.

A schedule must be kept which identifies all fixtures, fittings, equipment and areas of the product facility which require cleaning and sanitation (e.g. utensils, chopping boards, benches, sinks, light fittings, ventilation ducts, refrigerators, bain-marie units, cooking equipment, mincers, puree machines, dishwashers, buckets, floors, walls, ceilings, processing area, storeroom, amenities, wash rooms). The schedule must specify the frequency of cleaning and sanitation required to be undertaken, strength of chemicals to be used, contact times, temperature for use and assurance of the food grade status of chemicals used.

Standard 3.2.2 mandates the use of cleaners/ sanitisers, and effectively recognizes their residues are an integral part of Good Manufacturing Practise by requiring that food businesses must ensure that food preparation and handling equipment is kept in a clean and sanitary condition.

The standard specifically mentions the use of chemicals on food surfaces and utensils as one of the accepted ways of reducing microbial numbers. This effectively recognizes the use of cleaners and sanitisers as being consistent with GMP in food manufacturing. Residues arising from their appropriate use should therefore not be considered foreign to the nature of a food.



A division of AMAJAMA PTY LTD ABN: 97 164 456 553

Australia Wide: 1300 760 765

Sydney : Melbourne : Adelaide : Gold Coast : Canberra : Dubbo : Wagga Wagga

Head Office: 23 Forrester Street, Kingsgrove, N.S.W. 2208 Tel: (02) 9503 0100 Fax: (02) 9503 0199

P.O. Box 320, Kingsgrove, N.S.W. 1480 Australia

Email: sales@cleveland.com.au

Web: http://www.cleveland.com.au





Identifying Safe and Suitable Cleaners and Sanitisers. Defining Good Manufacturing Practise (GMP)

Although the legislation does not explicitly mention the use of individual cleaners/sanitisers, their use is an accepted part of hygienic food handling. This provides a basis for concluding that the use of these materials, and the presence of their residues in food, including minimally processed foods, is not, in principle, foreign to the nature of the food.

The Food Standards Code 1.3.3 recognises a number of materials used in cleaning as suitable for use in food processing in general in accordance with GMP. These materials include all foods, the generally permitted food additives and a list of miscellaneous chemicals such as sodium hydroxide.

Clause 12 of the Standard also contains a list of permitted bleaching agents, washing and peeling agents that may be used directly on food, together with maximum residue levels. Standard 1.3.3 refers to substances intentionally added to food during processing, however, it is reasonable to infer from the Standard that any substance recognized as safe and suitable for direct addition is also safe and suitable where incidental contact with food may occur through cleaning or sanitation, provided the maximum residue levels, if specified, were not exceeded.

Residues of chemicals that are consistent with sanitary preparation of the food in a manner consistent with Good Manufacturing Practice would not generally be considered to be foreign to the matter of the food.

It's an essential requirement that any sanitizer/ cleaning chemical in use is labelled and /or listed in a manufacturer's statement as being "suitable for use in kitchens and food preparation areas and safe for incidental or indirect contact with food". AQIS registration is also an acceptable demonstration of this.

Standards addressing efficacy of sanitisers

Standard 1.6.1 Microbiological Standards for Food - lists maximum permissible levels of food borne micro-organisms that pose a risk to human health in nominated foods, or classes of foods. It includes mandatory sampling plans and criteria for determining when a consignment of food poses a risk to human health and should not be offered for sale or used in the preparation of food for sale. The standard therefore provides guidance on the expected levels of hygiene to be achieved on food contact

It's also essential that chemicals are used in accordance with the manufacturer's instructions. This is to ensure that the biological limits outlined in 1.6.1 and acceptable standards of efficacy for a range of foods, is achieved.



A division of AMAJAMA PTY LTD ABN: 97 164 456 553

Australia Wide: 1300 760 765

Sydney : Melbourne : Adelaide : Gold Coast : Canberra : Dubbo : Wagga Wagga

Head Office: 23 Forrester Street, Kingsgrove, N.S.W. 2208 Tel: (02) 9503 0100 Fax: (02) 9503 0199

P.O. Box 320, Kingsgrove, N.S.W. 1480 Australia

Email: sales@cleveland.com.au

Web: http://www.cleveland.com.au





Appendix 1

The following list of chemicals supplied by Cleveland Cleaning Supplies are suitable for use in kitchens and food preparation areas and are safe for incidental or indirect contact with food

A	B	C	D	E	F	G
Actabrite * Actasolv * Adphor * Action Advance All Spice Appeal Aquanought Assist	Biphos Bleach Blue Mist Burnish	Classic Cleandrive * Cleansan XTR * Cleanscene Clearview Clorclean Clorguard Clorguard HW Cloryde *	Descale Destain * Detcon Dishbrite Dishguard DWD 3	Elegance Enzyfoam * Esteem Eucanol Excel	Fabrisoft * Florasan Florine Foamtec *	Gentle Glass Cleaner Plus Green Forest Pine
H	I	J	L	M	N	O
Handguard Liquid Handguard LL Hi Clean Infrasan * Hi-Clean 50 Highplex *	Indulgence Caramel Indulgence Vanilla Infrasan * Interac "AT" Interclean SD	Joust	Laundry Det HDL * Leminol Lemon Suds Lime Air Liquid Detergent SC *	Methylated Spirit	Nulime	Odourzone Oriental Spice Oxalic Acid
P	R	S	T	V	W	
Pest-O-Mint Pest-O-Mint Bulk * Phisil * Pine Q Pink Lotion Pleasant Pot Pourri Procid * Profoam * Proguard * Prosoak * Prosoak M1 * Protex	Rapid Dry Reaction Redeem	Sentinal A Sentinel * Soak It Solocleaner Sparkle Spectra * Spray Off Spring Standard 50 Supersuds	Torque Trimove *	Vapasolv Vegiprep Voclean *	White pearl	
* AQIS equivalent statement available for this product						

A division of AMAJAMA PTY LTD ABN: 97 164 456 553

Australia Wide: 1300 760 765

Sydney : Melbourne : Adelaide : Gold Coast : Canberra : Dubbo : Wagga Wagga

Head Office: 23 Forrester Street, Kingsgrove, N.S.W. 2208 Tel: (02) 9503 0100 Fax: (02) 9503 0199

P.O. Box 320, Kingsgrove, N.S.W. 1480 Australia

Email: sales@cleveland.com.au

Web: http://www.cleveland.com.au