

Safe Method: Cloths



Harmful bacteria can grow in food that is not chilled properly.
It is very important to store food carefully to prevent it being contaminated.

Think twice!

Avoid using the same cloths that you use for your domestic chores for your business activities, these are more likely to have come into contact with high risk foods that could contaminate the surface and equipment you are using to produce cake for sale

Safety point




Why?

| | |
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| Use single-use cloths wherever possible, and throw them away after each task. | This will make sure that any bacteria picked up by the cloth will not be spread. |
| Always use a new or freshly cleaned cloth to wipe work surfaces, equipment or utensils that will be used with ready-to-eat food. | It is especially important to protect ready-to-eat food from bacteria. This is because the food will not be cooked, so any bacteria on the food will not be killed. |
| Take away re-usable cloths for thorough washing after using them with eggs or raw vegetables, such as carrots – and surfaces that have touched these foods. | Eggs are more likely to contain harmful bacteria than other foods. The soil on vegetables can also contain harmful bacteria. |
| If using re-usable cloths, make sure they are thoroughly washed, disinfected and dried between tasks (not just when they look dirty). | Using dirty cloths can spread bacteria very easily. |
| Ideally, wash cloths in a washing machine on a hot cycle. | A hot wash cycle will clean the cloths thoroughly and kill bacteria (disinfect). |
| If you wash and disinfect cloths by hand, make sure all the food and dirt has been removed before you disinfect them. Use hot water to disinfect the cloths. | If food or dirt is still on the cloths, this will prevent the disinfection process from being effective, so harmful bacteria might not be killed. |

How do you do this?

How do you clean re-useable cloths?

Different cloths for different jobs

| The best cloth for the job | Jobs | Do you do this? Tick | If not what do you do? |
|--|--|----------------------|------------------------|
|  | Holding hot items such as oven trays – use tea towels | | |
|  | Washing up dishes – use a dish cloth | | |
|  | Use single use cloths or paper towel for: <ol style="list-style-type: none"> 1) wiping surfaces 2) mopping up spills 3) wiping hands 4) drying ingredients | | |

What to do if things go wrong

How to stop it happening again

If you notice dirty cloths in the kitchen remove them for cleaning immediately or throw them away

Consider using single-use cloths if you are not already
Increase your supply of clean cloths

Write what went wrong and what you did about it on your diary sheet

| Manage it | Why? | How do you do this? |
|--|--|---|
| Have a special place in the kitchen for dirty re-useable cloths. | This is to prevent them being re-used before they have been washed | Where do you put dirty re-useable cloths? |
| Always keep a good supply of clean cloths in your kitchen | You are more likely to use clean cloths if plenty are available | Where do you keep new/clean cloths? |

Safe method completed. Date Signature.....