

In a nutshell: chemicals used for cleaning or disinfection should be carefully handled to avoid contamination of food.

Chemically contaminated food can cause discomfort or poisoning to customers and staff. Certain chemicals, such as kitchen cleaning agents, may leave residues after use. Chemicals used incorrectly might cause damage to containers. For example, applying acidic agents to aluminum products can cause erosion, leaving small pits on the surface which make thorough cleaning difficult.

Chemicals used for cleaning or disinfection should be carefully handled to avoid contamination of food:

- Chemicals must be kept apart from food, food packaging materials and other operational equipment.
- Since chemical reactions can occur when some chemicals are mixed, they must be stored separately. For example, combining bleaching agents with acidic detergents will result in the release of harmful chlorine.
- Staff must receive proper training on chemicals handling. The Material Safety Data Sheet (MSDS) must be easily accessible to all staff.
- Chemical labels, including product names and warning symbols, must be attached to all chemicals.
- To prevent volatilisation and leaking of chemicals, containers must be firmly sealed.
- Concentration of the chemical to be diluted and the direct contact time with the surface should be followed in accordance with the instructions on the label.