Cleaning and sanitisation

In a nutshell: Food premises, especially food preparation areas, must be regularly cleaned and disinfected to ensure good hygiene.

Cleaning means wiping or rinsing away visible dirt, grease and debris from surfaces using warm water and detergents. Sanitisation involves applying boiling water or food-grade disinfectants over the surfaces to be disinfected for a period

Food contact surfaces that require regular disinfection.
Boiling water or food-grade disinfectants can be used.

- Silverware and tableware
- Kitchenware
- Cutting knife and knife box
- Worktable
- Kitchen sink
- Refrigerator
- Ice-making machine / Ice scoop box
- Cutting board
- Food container / Plastic box
- Microwave oven / Steamer
- Griller
- Fryer /Pan-fryer / Air fryer
- Warmer / Stock pot
- Chafing dish / Bain-marie and its containers
- Clip / Spoon
- Milk / juice dispensing machine
- Dough sheeter
- Mixer / Food processor
- Can opener
- Food thermometer

Non-food contact surfaces that require regular disinfection.
1:99 diluted bleaching solution can be used.

- Inside and outside of lampshade
- Wall, floor, ceiling and beam
- Electric stand-on scale
- Delivery trolley
- Hydro-vent hood
- Liquid soap dispenser
- Door, lock and door handle
- Decorative tools
- Drain
- Dishwasher and surrounding area
- Vacuum packing machine
- Salamander / Pig roaster
- Grease traps
- Stainless steel shelves and cabinets
- Walk-in refrigerator
- Induction cooker / Stove
- Electrical plug surface
- Hand-washing area
- Telephone
- Cashier / Ordering machine / Payment terminal

Cleaning and sanitisation procedures

All items that come into contact with food must be effectively cleaned and sanitised. This is a 5-step process that removes food waste, dirt, grease and kills foodborne pathogens:

1. Remove residues
2. Wash with warm water and detergent
3. Rinse thoroughly
4. Sanitise with hot water or sanitiser
5. Air dry



- Washing with warm water and detergent foam can effectively remove the microorganisms on surfaces, but not for sanitisation purposes.
- Utensils can be sanitised by immersing in boiling water for at least one minute. Wear clean gloves to prevent burns. If using a sanitiser, follow the instructions on the label.
- Do not overload the dishwasher and maintain it regularly.

When cleaning:

- All cleaned utensils should be air dried as drying by towels may lead to re-contamination of cleaned and sanitised surfaces. Store clean utensils properly to prevent contamination.
- All items must be stored on a shelf at least 300 mm above the ground to make cleaning the floor easier.
- The floor should be kept clean and dry so that there is no collection of waste or food residues.
- Each cloth should be used for one single purpose only. For example, a cloth is used to clean the worktops in the kitchen; another one is used to wipe off the food crumbs on the side of the dish before serving; and a third one is to wipe the dining tables. Do not dry hands with a wiping cloth. Use a disposable paper towel.
- Change soiled cloths regularly. Collect soiled cloths in a washing bag and thoroughly wash, disinfect and dry them. They can be washed at 90°C in a washing machine. If choose to hand-wash, wash them with warm soapy water and disinfect with boiling water or food-grade disinfectants.
- Clean the washroom, toilet and changing room at least once a day. Regularly clean / wipe and disinfect all high touch points such as door knob, water tap, phone and cash register.

Clear and clean as you go

"Clear and clean as you go" – this can reduce the chance of food contamination and make cleaning easier. In addition, food premises should have a schedule which lists the items that require cleaning regularly.

"Clear and clean as you go" is the most efficient cleaning strategy. Waiting until the end of the day to clean may increase the chance of food contamination during business hours. Also, after a long day at work, food handlers may be too exhausted to begin cleaning.