



PROFESSIONAL

**Better Clean
Better Business**

Hygiene and Safety in the Kitchen

Guidelines for safe cleaning and hygiene

The Importance of Food Safety in the Kitchen

Food safety practices and cleaning products are essential in preventing contamination that may harm your customers.

The challenge operators face in the foodservice industry is finding cleaning products that are tough yet safe to use.

Unilever Professional is solving this challenge with our NEW Food Safe* range which is SANS compliant and has been independently tested and certified by Intertek.

With these products, your kitchen can maintain a Hazard Analysis Critical Control Points (HACCP) compliant cleaning system that keeps staff and customers safe and satisfied.

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Better **Clean**
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Safe Cleaning? No Problem.

Handy Andy Professional Multi Surface Disinfectant Cleaner (5 L)

NEW



- Kills 99.9% of germs*** without bleach.
- 100% naturally derived cleaning agent.
- Safe to use on food preparation areas.
- Cleans and disinfects surfaces.
- Removes daily kitchen dirt.
- Quick-drying formula.
- Hygienic and safer surfaces.
- Food safe.*

Handy Andy Professional Multipurpose Degreaser (5 L)

NEW



- Quickly dissolves grease, dirt and oil splashes.
- Naturally-derived cleaning agent.
- Streak-free shine.
- Food safe.*

Handy Andy Professional Oven And Grill Cleaner (5 L)

NEW



- Remove stubborn grease and burnt-on food stains.
- Safe to use on food preparation areas.
- Powerful formula with degreasing agents.
- Quick and easy – no more time-consuming cleaning.
- Food safe.*

Handy Andy Professional Floor Degreaser And Cleaner (5 L)

NEW



- Clean and shiny floors in 10 seconds.**
- Powerful grease and food stain removal.
- No need to rinse.
- Deeply removes difficult grease.



The Unilever Professional Food Safe* range has been independently tested and complies with the SANS requirements for food-safe cleaning products.

Our Food Safe* range has been:

- Independently tested and certified by Intertek.
- SANS 1828 certified, meaning our products have been approved as cleaning chemicals suitable for use in the food industry.
- Been tested and approved by NRCS (NRCS/8054/211025/1266) meaning our chemical disinfectants have been approved and meet the requirements of applicable compulsory specifications.

The 7 Principles of HACCP

The HACCP (Hazard Analysis and Critical Control Point) system is aimed at preventing food safety problems by addressing them proactively.

It is important for kitchens to adhere to HACCP guidelines to protect consumers from potential health hazards in food. By following these steps, the risk of food contamination can be minimised, and the kitchen can maintain the highest safety standards.

01



Conduct a Hazard Analysis

Identify potential problems, assess their risks, and make a plan to prevent them.

02



Determine Critical Control Points (CCPs)

Determine key parts of the food prep process where food hazards can occur so you can prevent, eliminate, or reduce them.

03



Set Critical Limits

Practice food safety guidelines and establish measurable criteria that must be achieved to control a food hazard.

04



Define Monitoring Procedures

Monitor procedures by tracking compliance metrics and keeping records.

05



Implement Corrective Actions

Take action to correct behaviours where guidelines are not being followed.

06



Establish Verification Procedures

Review the system, guidelines and metrics to ensure your HACCP plan works.

07



Create Record Keeping Procedures

Ensure all food safety processes, records and performance is documented.

A Hygienic Kitchen Starts With You

Make Personal Hygiene a Top Priority

Simple actions can have a significant impact on the quality and hygiene of your food. Your kitchen should conduct regular daily checks to ensure your staff maintains safe hygiene practices.

Keep Your Hands Clean

Washing your hands in a commercial kitchen may seem obvious, but this is your standard everyday practice. Here are our tips for proper handwashing practices.

01



Use hand sanitiser/ soap with warm water and a scrubbing brush.

02



Lather and scrub for at least 20 seconds.

03



Dry hands with a clean, disposable cloth.

Appropriate Work Wear

Wear disposable hair nets

Avoid contaminating food by ensuring your hair does not fall into food or onto food prep equipment.

Wear a clean uniform every day

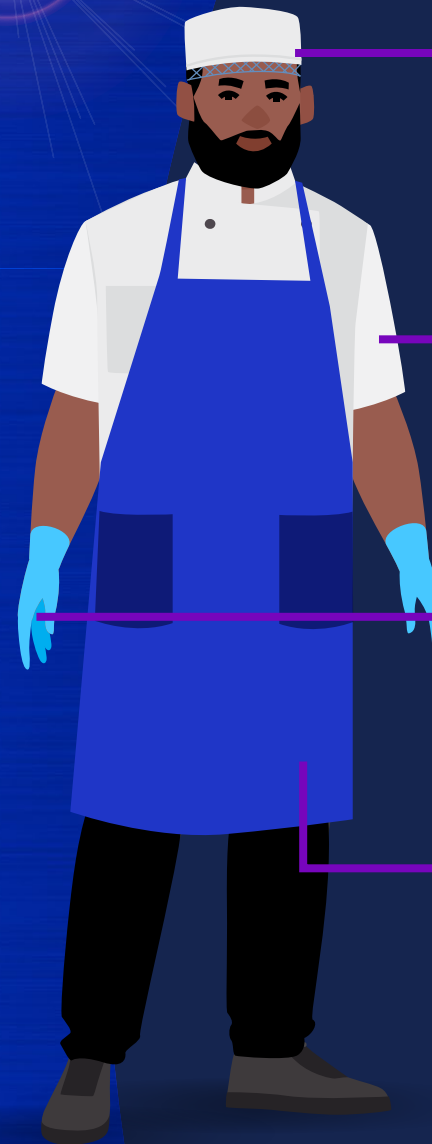
Only put your uniform on at the workplace to avoid bringing in additional dirt and germs.

Wear different disposable gloves

Ensure you swap out your disposable gloves when handling raw and cooked food.

Wear aprons at each prep station

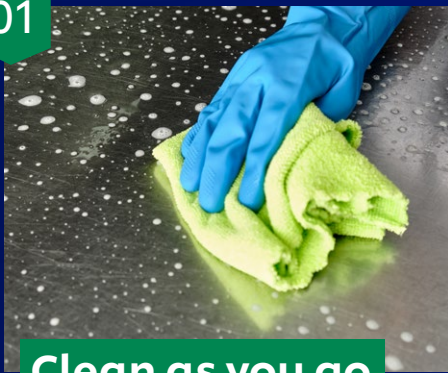
Change your apron at different food prep stations to avoid contamination.



Reduce Contamination

To prevent contamination, the key to a clean and hygienic kitchen is ensuring that you, your equipment, kitchen, and storage areas are always kept clean.

01



Clean as you go

- All work and storage areas should be easy to clean.
- Follow a routine cleaning schedule.
- Always clean with approved chemical cleaners.
- Be aware of the correct dilutions, handling and storage of chemicals in the kitchen.

02



Storage

- Use the First In, First Out (FIFO) method of storing your ingredients.
- Food must be date-labelled.
- Store your products according to the pack instructions and temperature to prevent spoilage.
- All food should be covered with proper-fitting lids or cling wrap.
- Don't mix fresh and older products.

03



Food Handling

- Raw vegetables must be washed.
- Raw and cooked food must be kept and stored apart.
- Handle meat and dairy products apart, and handle raw and cooked food separately.

04



Refrigeration

- Follow the correct storage temperature for every product.
- Keep refrigerators and freezers in good repair.

Get Colour Coded!

Colour coding is considered good practice when cleaning, especially given the importance of infection control.

The professional cleaning industry has a widely used colour-coding system for all relevant cleaning equipment which should be used in the areas identified by the various colours used.

Colour-coded Cloths and Cleaning Equipment

- BLUE** General low-risk areas
- GREEN** General food and bar use
- RED** Sanitary fittings and bathroom floors
- YELLOW** Wash basins and bathroom surfaces

Colour Code Your Chopping Boards and Utensils

Prevent cross-contamination by using different coloured chopping boards and utensils for each type of food group:



Raw Red Meat



Vegetables & Fruit



Raw Fish



Bakery & Dairy



Raw Chicken



Free Products (i.e. Gluten-free, dairy-free)



Cooked Meat

Top Tips to Keep Your Kitchen Safe



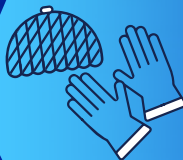
Keep allergenic foods separated and stored well.



Empty bins regularly.



Regularly clean food contact surfaces.



Wear a proper uniform and protective gear in the kitchen.



Keep sharp objects stored away.



Immediately clean spills and put up a warning sign for wet areas.



Store all ingredients neatly.



Separate utensils for raw and ready-to-eat foods.



Ensure that the thermometer of your fridge is correct.



Keep kitchen towels and uniforms clean.



Ensure that the fire extinguisher is working.



Keep a first aid kit around the kitchen.



Kitchen Hazards

Knowing potential hazards and how to avoid them could save you or one of your colleagues from unnecessary harm.

Common kitchen hazards:

- Knife cuts
- Burn hazards
- Injury from machines
- Slips, trips, and falls
- Lifting injuries
- Head and eye injuries
- Crowded workspace risks
- Chemical hazards
- Fire hazards
- Electric shock

Cleaning Checklists

Your kitchen should be cleaned daily and more frequently depending on how much traffic it receives, while a deep clean is necessary at least every six months.

Ensure that your kitchen's hygiene is top priority with these handy general and deep cleaning checklists!



Daily Checklist

- ✓ Clean all surfaces (also cutting boards and equipment) with Handy Andy Professional Multi Surface Disinfectant Cleaner.
- ✓ Clean ice cream machines and other machines.
- ✓ Wipe down fryers with Handy Andy Professional Oven And Grill Cleaner.
- ✓ Clean floors (including walk-ins) with Handy Andy Professional Floor Degreaser And Cleaner.
- ✓ Replace foil liners of grill.
- ✓ Put all aprons, rags and chef's whites in the laundry.
- ✓ Clean ovens and grills with Handy Andy Professional Oven And Grill Cleaner.
- ✓ Empty and clean bins.
- ✓ Label and cover all food.
- ✓ Sanitise hood filters in the dishwasher.
- ✓ Clean counters and kitchen surfaces with Handy Andy Professional Multipurpose Degreaser.
- ✓ Clean soda guns, faucets and sinks.

Scheduled Cleaning

Weekly Checklist

- ✓ Clean and sanitise refrigerators, coolers and ovens with Handy Andy Professional Multi Surface Disinfectant Cleaner.
- ✓ Clean walls (if necessary).
- ✓ Clean entrance (glass door, door handles, and frames).
- ✓ Vacuum floor and carpets.
- ✓ Sanitise coffee machines.
- ✓ Clean floor drains with drain cleaner.



Monthly Checklist

- ✓ Clean all grease areas (fryers, flat tops, oven, and stove) with Handy Andy Professional Oven And Grill Cleaner.
- ✓ Wipe down freezers.
- ✓ Empty and clean ice bin.
- ✓ Clean ceilings.
- ✓ Check kitchen equipment and clean with Handy Andy Professional Multipurpose Degreaser.
- ✓ Ensure refrigerator temperature and oven thermometers are calibrated.

Terminology you Should Know

Food Safe

Food Safe indicates that the product is suitable for use on food preparation areas.

Intertek

Intertek provides product safety testing and certification services for companies spanning multiple industries, markets, and applications.

Intertek Certification

Formal confirmation that your products and services meet trusted external and internal standards. Certification proves your credibility to the market. Intertek maintains extensive global accreditations and recognitions for testing and certification services to deliver that credibility.

The Unilever Professional Food Safe range is Intertek certified.

SANS

South African National Standards. A SANS accreditation certifies a producer's product based on a specific SANS standard.

SANS Standards

A published document that contains technical specifications and criteria designed to be used consistently as a rule, guideline, or definition. Standards are used to increase the quality, reliability and effectiveness of goods and services.

The Unilever Food Solutions Food Safe range has been independently tested and complies with the SANS requirements for Food Safe cleaning products.

SANS 1828

The Unilever Safe range has been SANS 1828 certified, meaning our products have been approved as cleaning chemicals suitable for use in the food industry.

HACCP

HACCP is short for Hazard Analysis and Critical Control Points and is a globally used food safety management system. It is a set of procedures to prevent hazards from biological, chemical, and physical risks in all phases of a food's life cycle – from raw materials to consumption. The HACCP system identifies critical control points where contamination is likely during food processing.

NRCS

NRCS (National Regulator for Compulsory Specifications) is a regulatory authority that was established to protect the health and safety of the public and environment, ensure fair trade, administer and maintain Compulsory Specifications/ Technical Regulations, and market surveillance.

Chemical Disinfectants are regulated by the NRCS and therefore all disinfectants have to be registered with the NRCS before they can be sold on our market.

Our Handy Andy Disinfectant Cleaner which is part of the Food Safe Range meets the compulsory specifications and requirements of VC8054 and has been approved by the NRCS.

NRCS registration (NRCS/8054/211025/1266)



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*Food Safe indicates that the product is safe to use on food preparation areas if usage instructions on back of pack are followed.
This is supported by the certification provided by Intertek, an external company that performed the analysis on:
Toxicological Safety for Use in Direct Food Contact Applications (SANS 1828).

AS PER LAB TEST. *AS PER LAB TEST. Tested and approved by NRCS. NRCS/8054/211025/1266.