

## CLEANING AND SANITISING PROCEDURE TO MANAGE AND PREVENT LISTERIA OUTBREAKS

If Listeria contaminates your food, it can make people sick. Effective cleaning and sanitation are key to managing Listeria in the processing.

### DAILY CLEANING AND SANITISING

## Sani-Foam



Product: Sani-Foam  
Approvals: MPI Approved C38  
Area: All areas – floors, walls and equipment  
Frequency: Daily – clean all areas

### INSTRUCTIONS

- 1 Remove or cover all product in the processing area. Brush or sweep area.
- 2 Remove all food scraps, pick them out of the drains and dispose of in the bins provided. Do not force food down the drains as it will cause blockages.
- 3 Rinse all areas down so you have only stubborn food soiling present (hot water rinse if possible). Pull out any extra food bits caught by the drain covers, discard any food and rinse well. Scrub clean, then soak in a solution of Kemsol Hypo in a bucket from the dispenser system for 10 to 15 min.
- 4 Using Sani-Foam on the Seko bucket, fill buckets of the product up. Using a gong brush scrub down to clean equipment and bucket it over the floor, then scrub well. Walls require tall brushes or carry this out (solution is dispensed at a 5% solution). Making sure you scrub right in the drain areas as far as possible. Another way to clean is to use the Hydro foamer, foaming from the drain outwards and up the walls allowing the foam to slowly fall.
- 5 Leave to sit for 5 to 10 min.
- 6 Scrub any areas with visible soiling again with a stiff bristled broom to agitate.
- 7 Rinse all areas well with hot/warm water if possible.
- 8 Then go onto the sanitising process.

PPE: Wear protective clothing, gloves and eye/face protection.



### QUARTERLY SANITISING (BREAK SANITISING)

## Perform



Product: Perform (DG5)  
Approvals: MPI Approved C101-88, MPI Approved C41, MPI Approved C42, MPI Approved C43, Organic Certified – Permitted BioGro number 4885 CO1, Kosher  
Area: use as a break sanitiser for drains and areas with listeria  
Frequency: every 2-3 months or when required\*

### INSTRUCTIONS

- 1 After you have gone through and done a thorough clean and sanitise then go onto using Perform.
- 2 Use this product at a 0.5% solution for an effective kill of bio films and problem areas detecting Listeria.
- 3 Place 5mls per 1L of cold water in a bucket or spray unit and carefully spread/spray in the areas of concern. Allow it to sit for 10 min contact time.
- 4 Rinse well with portable water.

\*Perform used every 2 to 3 months as a break sanitiser will keep most bio films and other issues away. Bio films will occur when the cleaning and sanitising procedures are broken and not followed correctly. Use this product in a well-ventilated area as it is a very dangerous product.

PPE: Wear overalls, chemical goggles, face shield, gloves, apron, rubber boots.



## Sani-Foam

### ADDITIONAL INFORMATION

Daily cleaning and sanitising  
Product description

**Sani-Foam** is a chlorine based cleaner and sanitiser for use with or without a foam gun. Perfect for large areas requiring an effective sanitiser.

### MPI

This may be used for cleaning large processing rooms provided the room can be divided into distinct areas, no edible product or packaging material is present in the area during cleaning and there can be no possibility of contamination of product or packaging material as a result of cleaning. After using this compound, food contact surfaces must be thoroughly rinsed with potable water before production starts.

### GOOD PRACTICE

Under Good Practise Protocol based on accepted international research a 1.6% solution of this product, diluted with potable water, is recommended with liberal application on clean hard surfaces with a minimum contact time of 5 minutes.

At this concentration the product provides 500PPM FAC.

## Perform

### ADDITIONAL INFORMATION

Quarterly sanitising (break sanitising)  
Product description

**Perform** is a stabilised formulation of Peracetic Acid in Hydrogen Peroxide providing broad spectrum microbial killing power, including aerobic and anaerobic bacteria and their spores, yeasts, moulds, viruses, including phages, fungi and their spores. There are no known resistant species.

### Biocidal Efficacy

Perform was tested at room temperature against various pathogenic bacteria in an independent laboratory according to the following standard methods:

- 1997 AOAC Official Method 960.09: Germicidal and Detergent Sanitising Action of Disinfectants

- Neutraliser buffer used DE Neutralising Broth

### Bacterial Results

The following table shows that Log reduction values after one, five and ten minutes exposure time at 20°C +/- 1°C Perform concentration 0.25% v/v

Fungi	1 Minute	5 Minute	10 Minute
Campylobacter jejuni	5.66	5.66	5.66
Escherichia coli	5.52	5.52	5.52
Lactobacillus casei	5.96	5.96	5.96
Listeria monocytogenes	5.23	5.23	5.23

Source: Ixom Perform Technical Information Sheet Version One | 06.2016

### MPI

Sanitising (rinse required): MPI APPROVED C41

This may be used in all areas. Before use, all edible products and packaging material must be removed from the room or carefully protected. After use, surfaces must be thoroughly rinsed with potable water before production starts. This product must always be used at dilutions recommended by the manufacturer.

Sanitising (non-rinse): MPI APPROVED C42

This may be used for sanitising of large processing rooms provided all edible product and packaging material is removed from the room before application starts, unless the room can be divided into distinct areas, no edible product or packaging material is present in the area during application and there can be no possibility of contamination of product or packaging material as a result of application. This may be used on clean hard surfaces, a rinse with potable water is not required. Food contact surfaces must be thoroughly drained to minimise residues. On non-food surfaces, such as floors, walls and ceilings, higher concentrations may be required to control microbial growth. This is allowed provided there is no risk of contamination of the edible product. Where these conditions cannot be met a potable water rinse is required. This compound must always be used at the dilutions recommended by the manufacturer.

Sanitising in fish processing plants: MPI APPROVED C43

This may be used as a no-rinse sanitiser on clean hard surfaces in licensed premises which are restricted only to the processing of fish. Before use, all edible products and packaging material must be removed from the room or carefully protected. After use, a rinse with potable water is not required but food contact surfaces must be thoroughly drained to minimise residues. When used as a sanitiser in other licensed premises, surfaces must be thoroughly rinsed with potable water before production starts. This product must always be used at the dilutions recommended by the manufacturer.

Sanitising and fogging: MPI APPROVED C101-88

Perform is a fogging agent/ sanitiser. Before use, all food and packaging material must be removed from the room. After use, food areas must be adequately ventilated and food contact.

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