

CLEANING AND SANITIZATION OF FOOD PREMISES AND FOOD HANDLING AREAS

A guide book for operations of;

- Kitchen
- Restaurants
- Food Stores
- Food Market Stalls
- Food Processing establishments
- Milk Handling Centres
- Food transport vehicles
- Farms



This is an A5 96 page well written and illustrated guide book that highlights the importance of cleaning in keeping the safety and integrity of food and that of the business. The book explains the risks to safety caused by improper cleaning and sanitization practices. The book provides a simple explanation to make you understand that when it comes to food, what is visually clean is not necessarily clean and safe, because the source of danger in food cannot be seen with our eyes. It demonstrates that cleaning in food handling areas is a technical operation that requires one to have technical knowledge on how to do it so as to save people's lives which we usually unknowingly expose to great danger as result of the kind of cleaning we do in our normal business operations. The book explains ways and measures that can be used to optimize the cost of cleaning and sanitization. The book provides guidance on the approaches to be used to maintain the cleanliness in food handling areas and facilities in different categories of food

operations. The guide book uses the experience in developing countries, especially Uganda, to assign specific cleaning procedures for items, materials, equipment, surfaces, environments and premises associated with the handling of food. It also explains the appropriate resources in terms of conditions of water and chemicals and others used in cleaning food related items, materials, surfaces and environments.

As a way to raise awareness about the need to adopt the best cleaning and sanitization practices, the guide book explains the technical definition of cleaning highlights common cleaning related mistakes and explains the principles and steps in cleaning. It also explains and illustrates cleaning methods, the order of cleaning a whole food handling facility or a small area in the facility, as well as providing the procedures of cleaning selected items such as facilities, utensils, conveyors, clothes, food vehicles and other environments around a food facility. It provides guidance to hygiene supervisors on how to manage the cleaning operations.

The hand book is useful to cleaners, chefs, food store managers, food processing, preparation and service supervisors, hygiene managers, waiters and workers, managers and supervisors of all categories of food business operations. The book has been drafted with specific sections to assist operators, managers and workers in kitchens, restaurants, food stores, food market stalls, food processing establishments (factories of all categories), milk handling centres, food transporting vehicles; meat handling areas and many other food industry players operating at any level of production, handling and processing. Other professionals and specialists working in various fields of food safety and hygiene control and management, training, research, extension and advisory services will find this book an invaluable reference material. It is also recommended for them

In addition to this guide book, a Tailor- Made Course on Training in “Cleaning and Sanitization” of any category of food operating areas and facilities is offered by the Food Safety Academy of Food Safety Associates Ltd. Please check the Food Safety Academy Prospectus under “Food Safety Academy” section of our website for details on how you can receive/participate in the training.

Please look out in book stores for a copy of the book, or send an email to foodsafety@foodsafetyltd.com, or call +256 393 100 655 to order for your copy of this important guide book.