

Where do I get a sanitizer?

See your supplier for a suitable sanitizer for your type of food operation. They will advise you on the best type to use.

Suppliers can be found in the Yellow Pages of the phone book under Cleaning Equipment and Supplies.

NOTE: Check with your supplier that the sanitizer is MAF approved.

Don't forget to include the sanitizer process in your written cleaning schedule.

Hand Sanitizers

Hand sanitizers dispensed from a wall mounted applicator are highly recommended. They are a liquid anti-bacterial wash for use in any area where hygiene is necessary. Ask your supplier about them.



This pamphlet is one in a series published by the Horowhenua District. It is intended to provide general information only. It is not intended as a legal document and may not be applicable to all circumstances. For specific details on any consent application, please contact:

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Sanitizers

Fight Food Poisoning in Your Premises



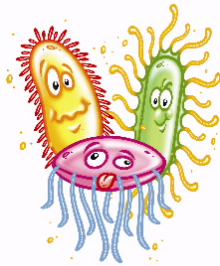
Sanitizers

The law requires that a sanitizer be used in all food premises that sell food to the public.

What is a Sanitizer?

A sanitizer is a disinfectant that helps kill and control micro-organisms (germs) that may cause food poisoning – but doesn't have a perfume as it can taint food.

A detergent alone does not kill bacteria; it only removes the grease & residue.



Where do I use a sanitizer?

Use a M.A.F. (Ministry of Agriculture and Fisheries) approved sanitizer on all surfaces that come into direct contact with moist or readily perishable food.

For example:

- Chopping boards
- Bench tops
- Knives
- Food tongs
- Utensils
- Milkshake machine parts
- Slicing machines
- Ice cream scoops
- And inside refrigerators



How do I use a sanitizer?

Have it already made up and diluted to the manufacturers instructions. A plastic spray – trigger applicator is useful!



- A sanitizer is to be used frequently throughout the processing period and again at the end of each working day.
- First wash the food contact surface with clean hot water and a suitable detergent.
- Then use the diluted sanitizer. Spray it on, leave it to dry overnight, or leave it for sufficient time to allow the sanitizer to work to kill the germs.
- No need to rinse afterwards*

* *Refer to manufacturers instructions.*