



## Scrubbing & Sanitising of Nylon Cutting Boards

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Approved by:

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Signed:

### 1. Scope

This document describes the procedure to be followed when scrubbing and sanitising nylon cutting boards at the manual wash up area.

### 2. Staff responsible

2.1. All cleaners

### 3. Equipment needed

- 3.1. All purpose dishwashing detergent
- 3.2. QAC based sanitiser and spray bottle for sanitizer.
- 3.3. Chlorine based sanitiser
- 3.4. Nylon bristled scrubbing brush.
- 3.5. Protective rubber gloves
- 3.6. Two large stainless steel sinks side by side
- 3.7. Hot water above 50°C

### 4. Method

#### 4.1. Always follow the instructions of chemical manufacturer

- 4.2. Place warm water (above 45°C or just hot enough to be able to put your hands into the water without burning) into the two stainless steel sinks.
- 4.3. Add the correct amount of detergent as per manufacturer's instructions into the first sink. (This can be done via an automatic dispenser). This is used as the wash sink.
- 4.4. Add the correct amount of QAC sanitiser as per manufacturer's instructions into the second sink. (This can be done via an automatic dispenser). This is used as the rinse sink.
- 4.5. Put on the protective rubber gloves
- 4.6. Scrape of all excess food from the nylon cutting board into the dustbin.
- 4.7. Thoroughly scrub the cutting board in the wash sink, using the nylon bristled brush, until all dirt and grease is removed.
- 4.8. Once the nylon cutting boards are clean, place them into the rinse sink for a few minutes.
- 4.9. Once the nylon cutting boards have been rinsed, remove them from the rinse sink, give them a few hard shakes over the rinse basin to remove any excess water, and spray them evenly on both sides with a QAC sanitiser.
- 4.10. Place the nylon cutting boards vertically into a drying rack and leave to dry.

4.11. At the end of the day, fill a sink with cold water, add the correct amount of chlorine sanitiser (as per manufacturer's instructions), and place the CLEAN cutting boards into the solution to sanitise overnight. Make sure the cutting boards are submerged in the solution!

4.12. In the morning, remove the cutting boards from the sanitiser sink, rinse them under cold running water, and place them vertically into the drying rack.

**5. Records required**

None