TECHNICAL ASSISTANCE TO BUILD FOOD SAFETY CAPACITY

FOR THE FISHERIES SECTOR

CARICOM

CRFM

CARIFORUM

Cleaning and Sanitation in Fish Processing

Training for Ocean Delight, Suriname

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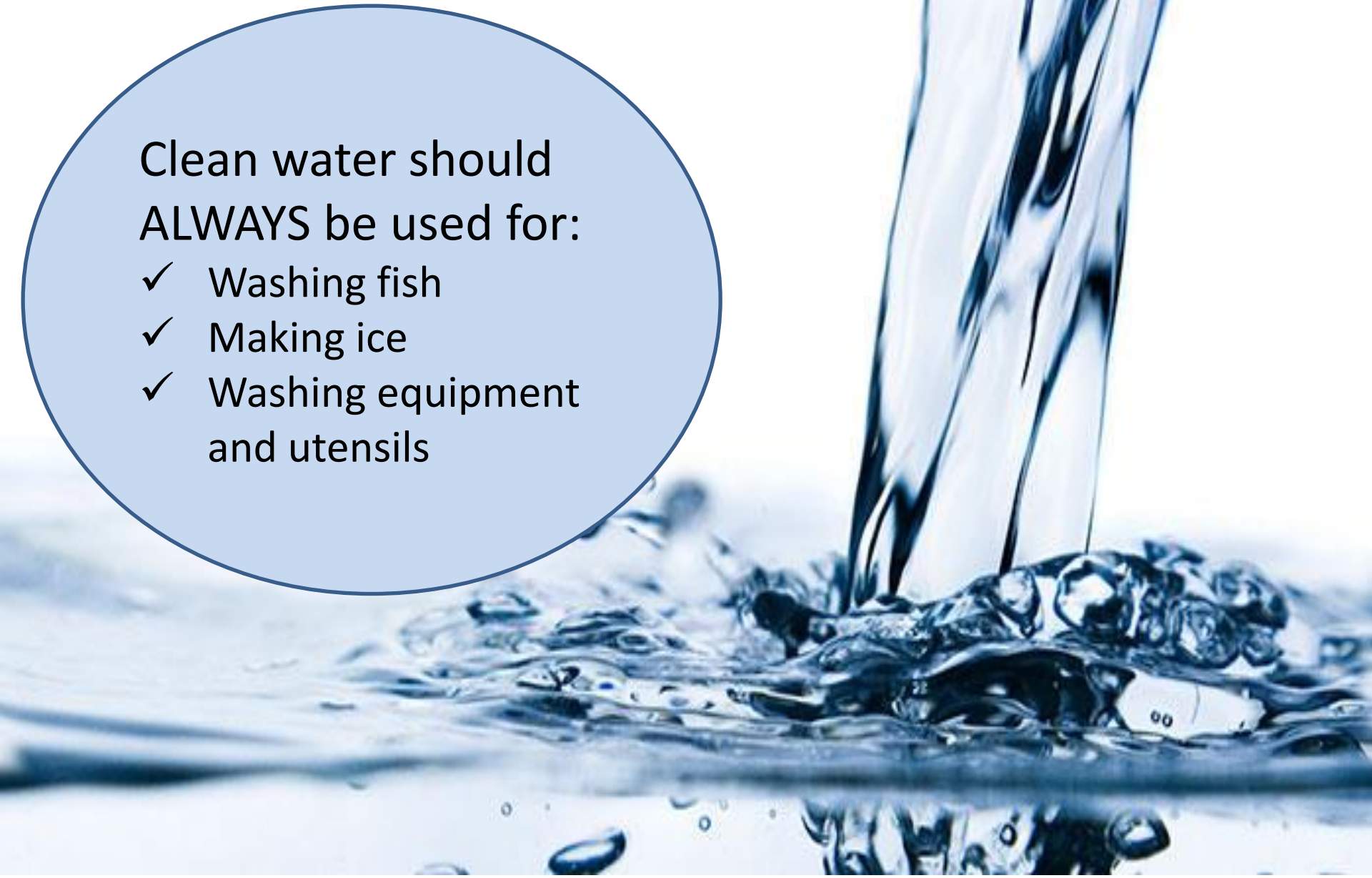
Learning Outcomes

At the end of this session, you should be able to:

- Understand why it its important to use safe, clean water in fish processing.
- Distinguish between cleaning and disinfection.
- Understand safe use of cleaning chemicals.
- Have an appreciation for the importance of cleanliness of equipment and food contact surfaces, waste disposal management and control of food pests.



Clean water should ALWAYS be used for:

- ✓ Washing fish
- ✓ Making ice
- ✓ Washing equipment and utensils

Dirty water can contaminate fish

TRAINING TIPS

- ✓ It can be mentioned that water and ice samples are sent to the lab routinely for testing to monitor their quality

Cleaning and Disinfection

Why is cleaning important?

- Reduces the risk of food poisoning
- Removes the food supply for bacteria
- Removes materials/food for pests
- Reduces the risk of food contamination
- Removes dirt and grease
- Allows disinfection
- Promotes a good company image
- Provides a safe and pleasant workplace

TRAINING TIPS

✓ These tips will provide the workers with a good reminder of the importance of why they are doing what they are doing.

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Cleaning must be planned (schedules)

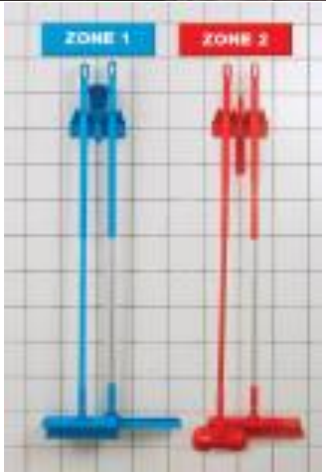
- What
- Who
- When
- How
- Type/amount of chemical
- Time
- Safety information
- Record

Cleaning schedules are used to ensure that all areas are cleaned properly at the right time.

Safety precautions for cleaning

- ✓ Do not clean near food
- ✓ Do not mix chemicals
- ✓ Do not store chemicals on the production floor
- ✓ Keep chemicals in designated chemical rooms, even the used/opened containers
- ✓ Do not put chemicals into food or unlabelled containers
- ✓ Always follow the manufacturers' instructions
- ✓ Dilute and rinse as required
- ✓ Wear suitable protective clothing
- ✓ Store cleaning equipment in designated area

  → Off the floor on racks



TRAINING TIPS

- ✓ Some workers may not be aware of the safety concerns associated when working with chemicals. For instance, at home they may mix chemicals with different active ingredients.

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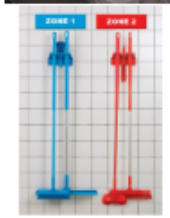


Use colour-coded cleaning tools

Colour-coded cleaning brooms/squeegees:

Green -reception area

Blue - processing/packing area

Yellow - warehouse area

Key points when handling chemicals in a food production area

Effective cleaning/disinfection reduces the risk of contamination

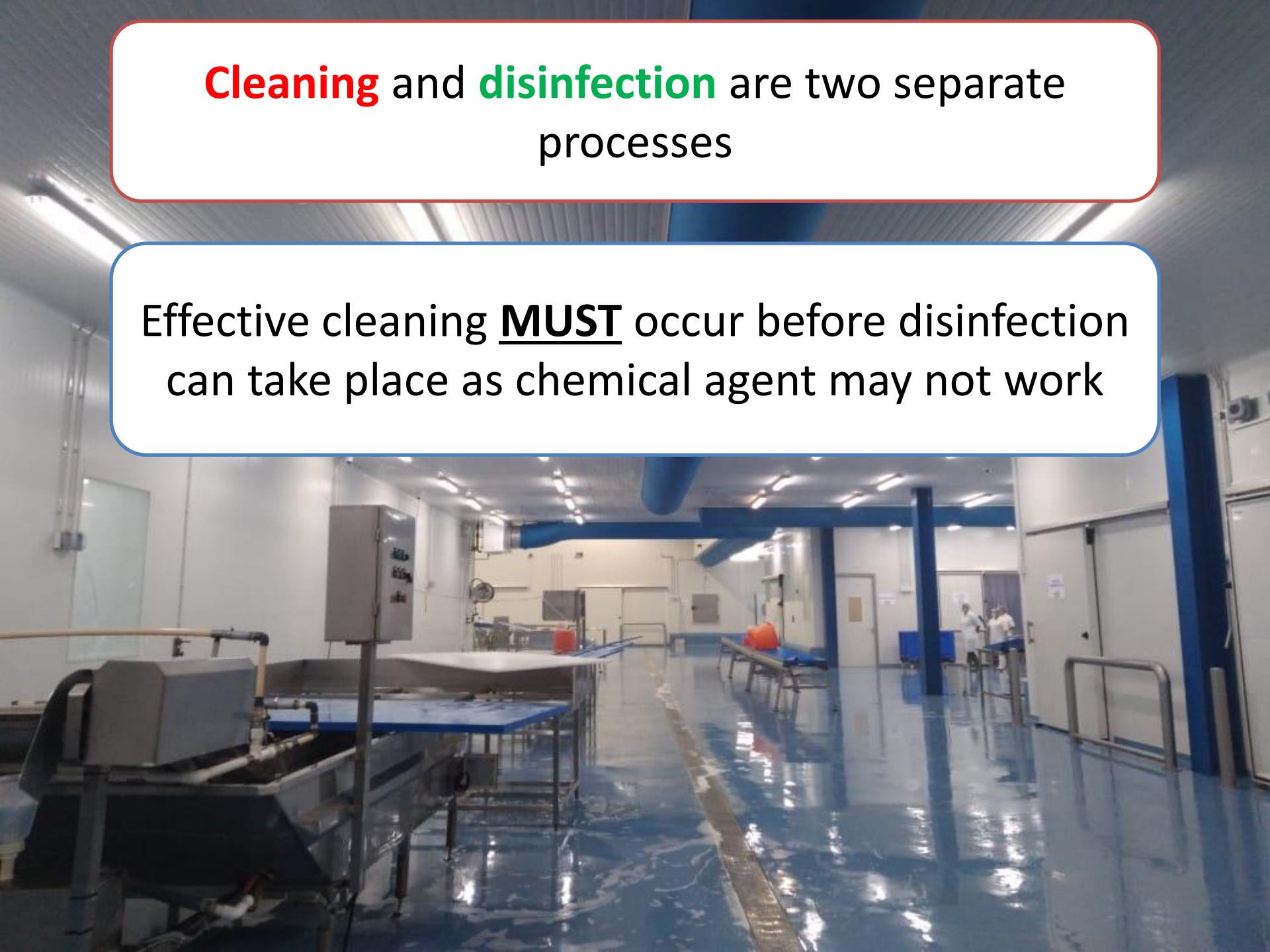
Allow enough contact time
(the time needed for a chemical to work effectively)

Always follow the manufacturers' instructions

Food residues/dirt/detergent prevent chemical disinfection

Cleaning and **disinfection** are two separate processes

Effective cleaning **MUST** occur before disinfection can take place as chemical agent may not work



What is cleaning?

The application of energy to a surface to remove dirt and/or grease.

A detergent is used to clean.
Detergents DO NOT kill bacteria and other microorganisms.

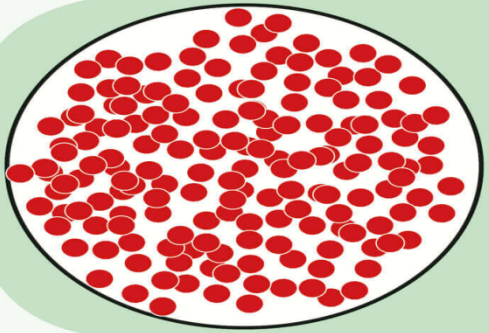
What is disinfection?

A process that destroys microorganisms on surfaces, utensils and equipment

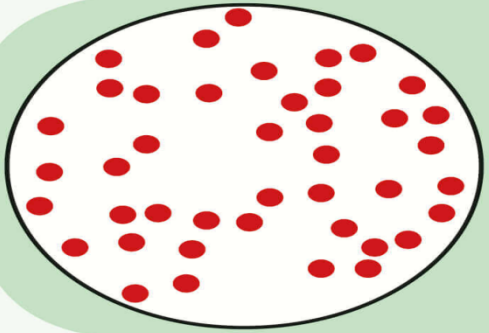
TRAINING TIPS

- ✓ These slides provide a visual illustration to the workers that the daily cleaning and disinfection procedures they carry out help to get rid of potentially harmful microorganisms .

Cleaning / disinfection

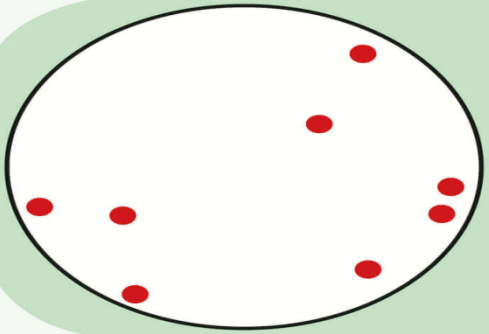


Untreated surface



Cleaning

- Visual cleanliness
- Germ reduction 10 – 90 %



Disinfection

- Germ reduction 99.999 %

What should be disinfected?

Food-contact surfaces:

- Food utensils/equipment
- Production surfaces
- Walls adjacent to production surfaces
- Sinks
- Refrigerators

Hand-contact surfaces:

- Touch points such as handles on doors, drawers, refrigerators
- Taps/hand washbasins
- Nailbrushes

Disinfection can be achieved by using chemicals, high temperatures or steam.

Stages of cleaning and disinfection of food contact surfaces and areas

1. Manually remove visible waste with cleaning tools and clean water

2. Using a sponge, wash with soap or detergent

3. Rinse with clean tools and clean water (under pressure)

4. Disinfect surfaces by applying sanitizer manually or with foaming **(Bacteria killing step)**

5. Rinse at this stage (if necessary)
<u>OR</u>

6. Leave sanitizer foam overnight and rinse thoroughly with water the next morning before starting production

Key points to remember about disinfectants

For effective use follow the manufacturers' instructions provided on the label

Some disinfectants are toxic and need to be rinsed off. However, food-safe disinfectants are available.

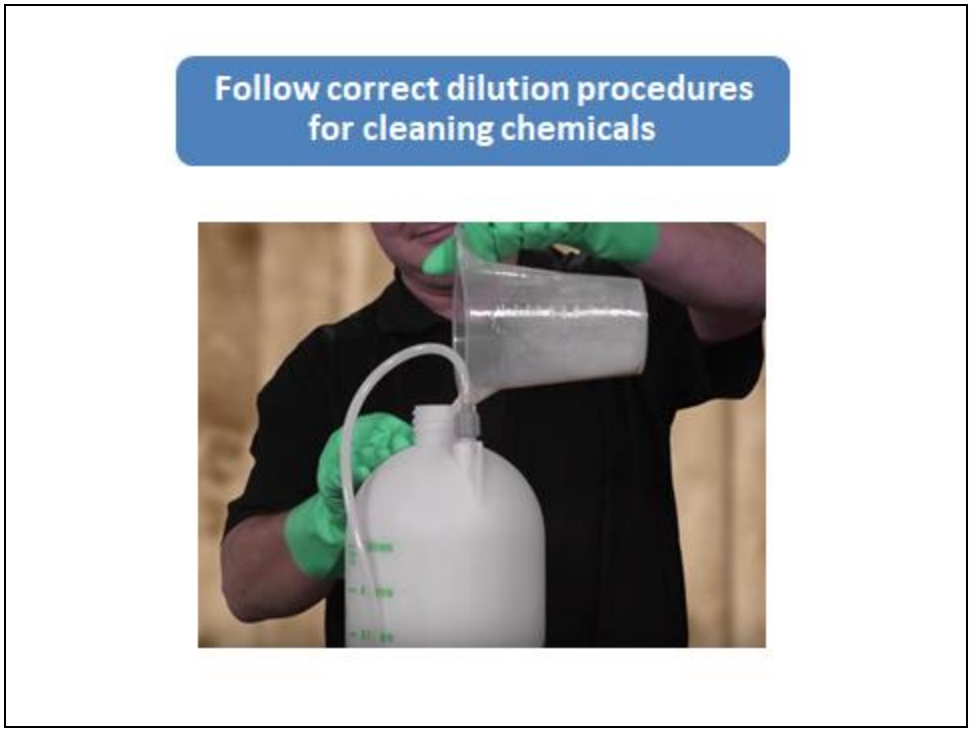
Disinfectants need time to work. Contact times vary and may be seconds or minutes depending on the chemical being used and what is being disinfected.

DO NOT MIX DISINFECTANTS

Follow correct dilution procedures for cleaning chemicals

TRAINING TIPS

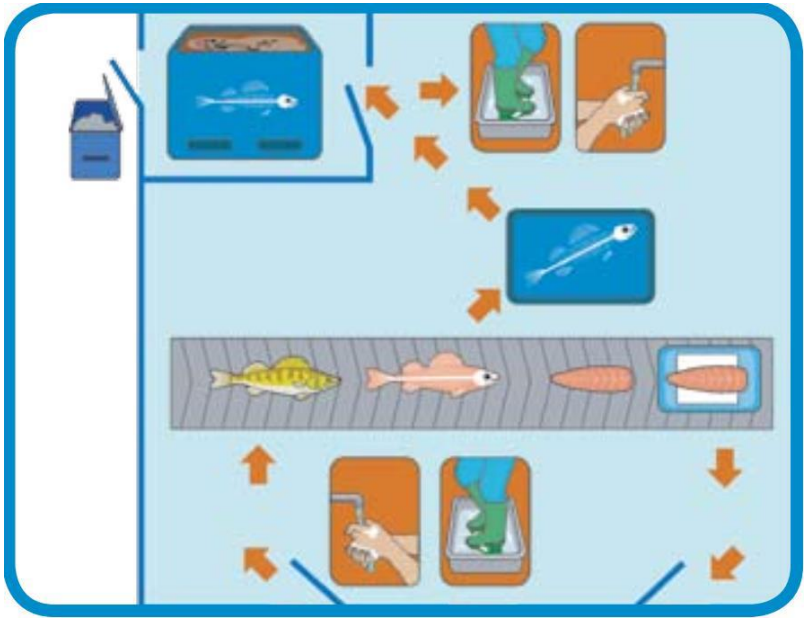
- ✓ Workers can be told about the procedure currently being used at Ocean Delight for making up cleaning chemicals.

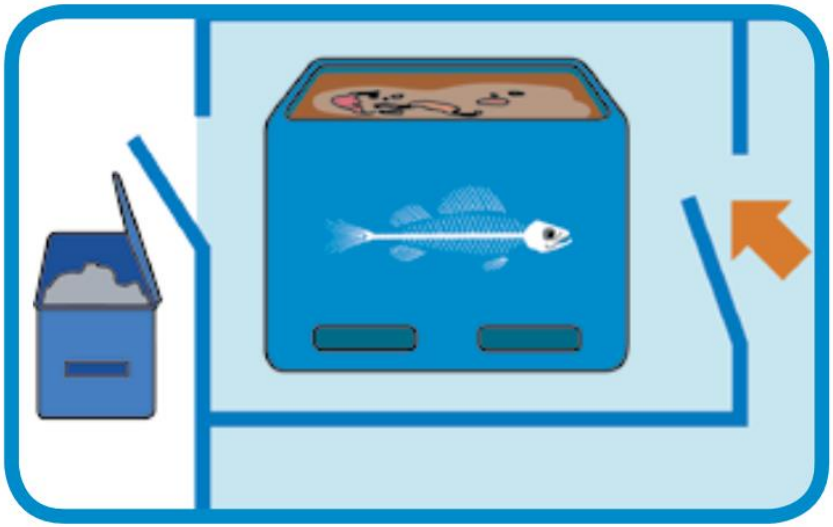


Waste Disposal Management

Handling Fish Waste

- Waste should be stored in a separate area.
- Ideally, you should be able to get into the waste storage area through a door on the inside and also a door on the outside.





Storage and disposal of waste

Waste MUST NOT be allowed to build up in processing area

Waste must be disposed of in closable containers

Why should waste be cleared and disposed of promptly?

- To reduce risk of contamination
- To prevent bacteria from multiplying
- To allow cleaning
- To stop bad smells
- To avoid attracting pests

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Control of Food Pests

Food pests

Pests carry and spread bacteria. They must be prevented from getting into any food storage or handling area, for example:

- By checking deliveries
- Removing waste regularly
- Only opening doors when necessary
- Using bait stations

What are some common food pests?

- Rodents – mice, rats
- Insects – flies, wasps, cockroaches
- Birds
- Dogs
- Cats

Signs of food pests

- Droppings
- Holes in walls
- Gnaw marks
- Insect egg cases
- Insect skins
- Webs

What do pests need to survive?

- Food
- Water
- Shelter (to allow for breeding)
- Quiet, undisturbed area
- Warm

Why is pest control important?

Because they can cause:

- Contamination
- Food poisoning
- Wastage
- Damage
- Complaints

Always report any signs of pests to your supervisor immediately.

Any questions?