



TECHNICAL ASSISTANCE TO BUILD FOOD SAFETY CAPACITY FOR THE FISHERIES SECTOR



Cleaning and Sanitation in Fish Processing

Training for Ocean Delight, Suriname



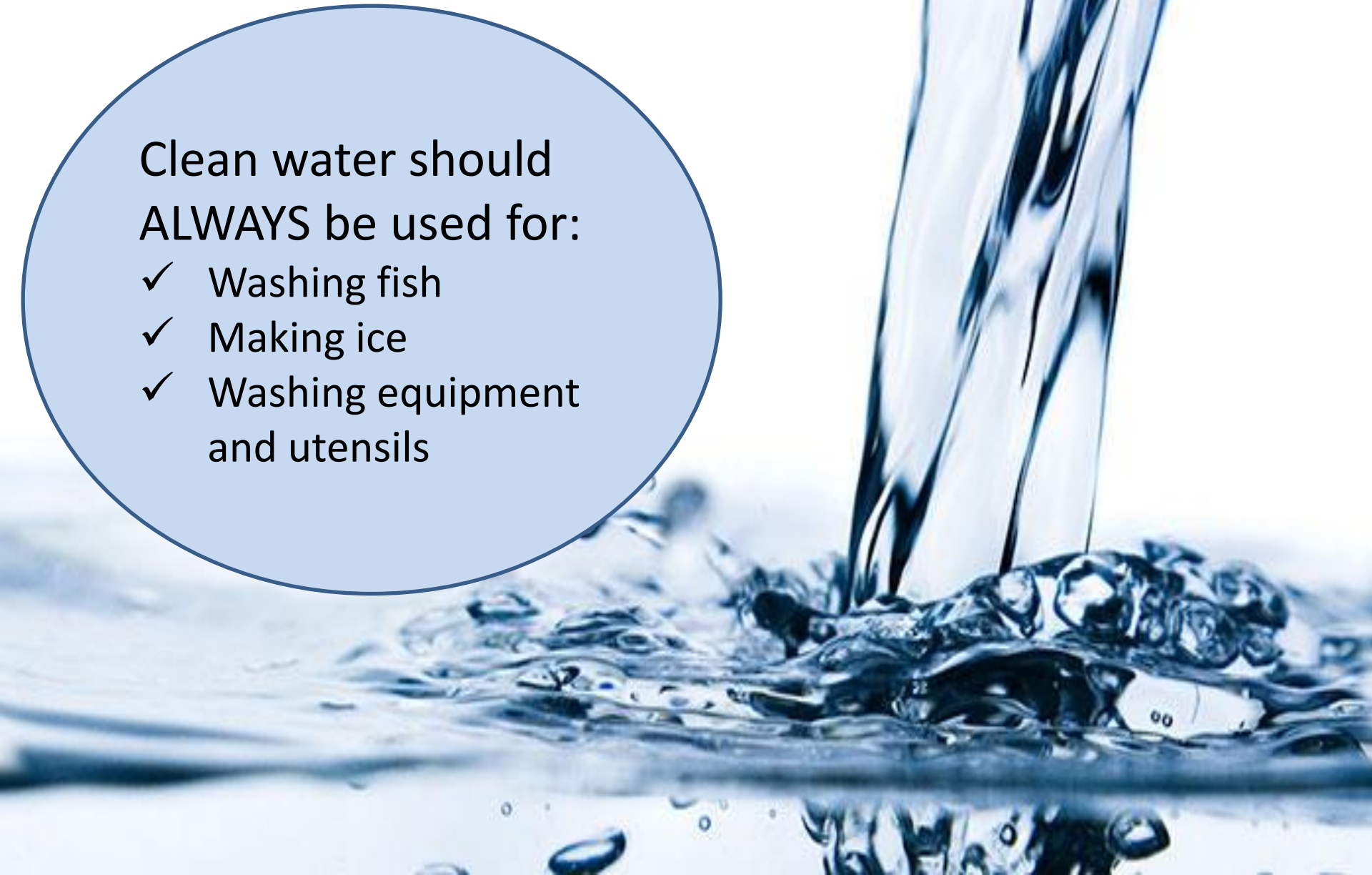
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Learning Outcomes

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

- Understand why it is 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.



A close-up photograph of water being poured, creating a dynamic splash with many bubbles and droplets. The water is clear and bright blue, set against a light background.

Clean water should
ALWAYS be used for:

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

Dirty water can contaminate fish

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



Cleaning must be planned (schedules)

What

Type/amount of chemical

Who

Time

When

Safety information

How

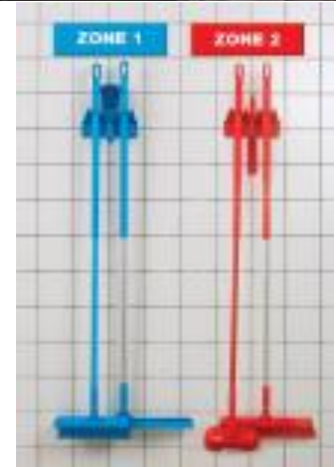
Record

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 →



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**

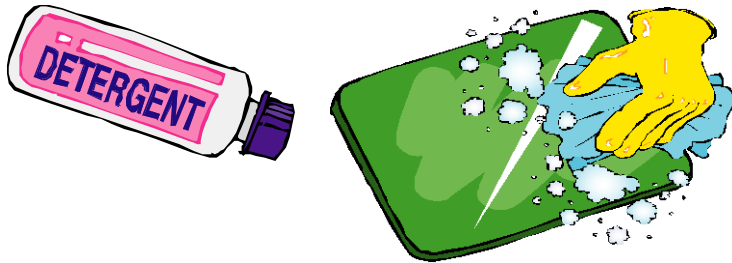
Cleaning and **disinfection** are two separate processes

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.



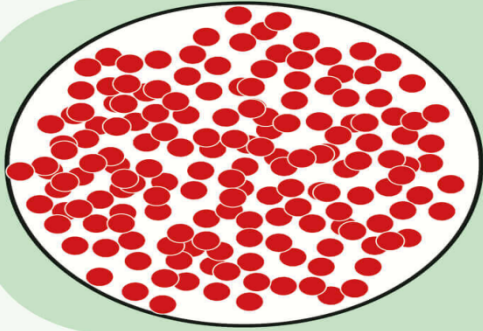
A **detergent** is used to clean.
Detergents DO NOT kill bacteria and other microorganisms.

What is disinfection?

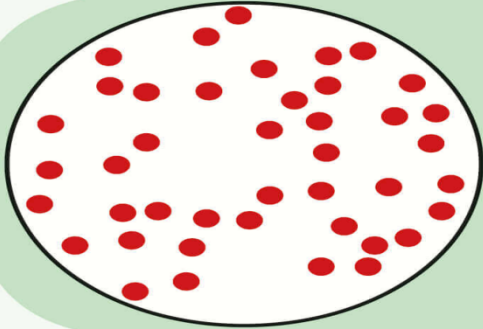


A process that destroys microorganisms on surfaces, utensils and equipment

Cleaning / disinfection

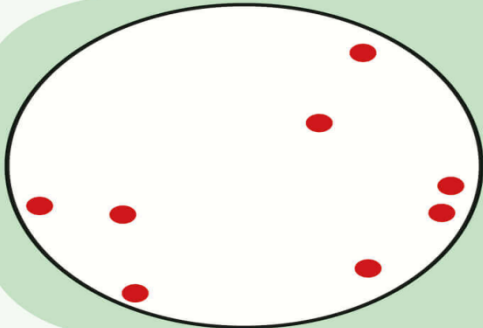


Untreated surface



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)

OR

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

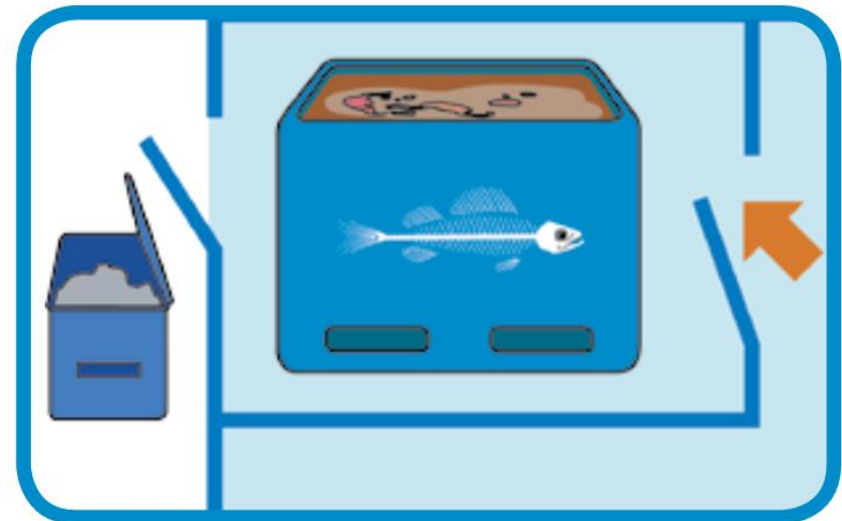
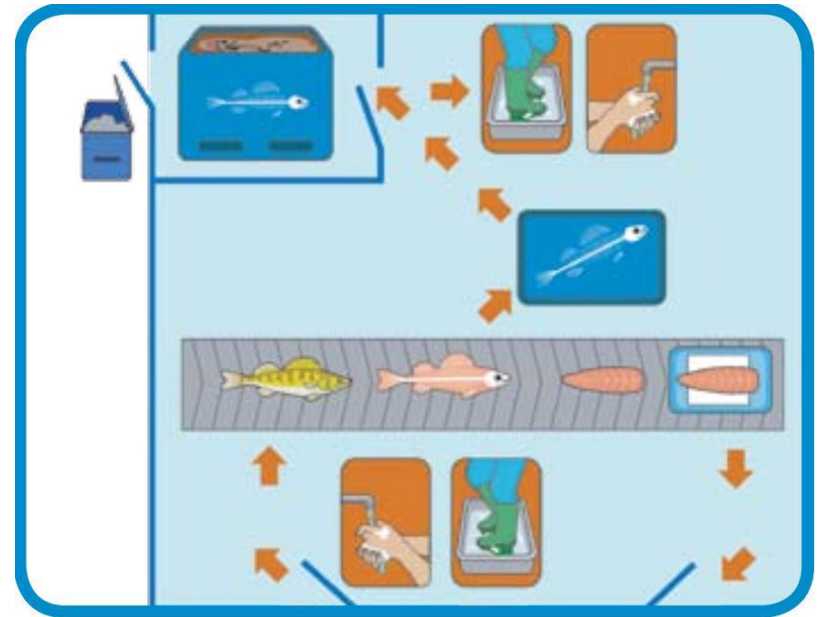
**Follow correct dilution procedures
for cleaning chemicals**



Waste Disposal Management

Handling Fish Waste

- Waste should be stored in a separate area.
- 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

Control of Food Pests

Food pests

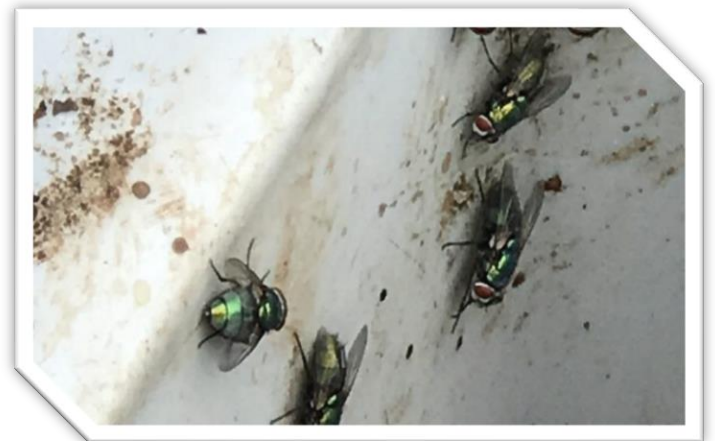
Pests carry and spread bacteria. They must be prevented from getting into any food storage or handling area, for example:

- 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

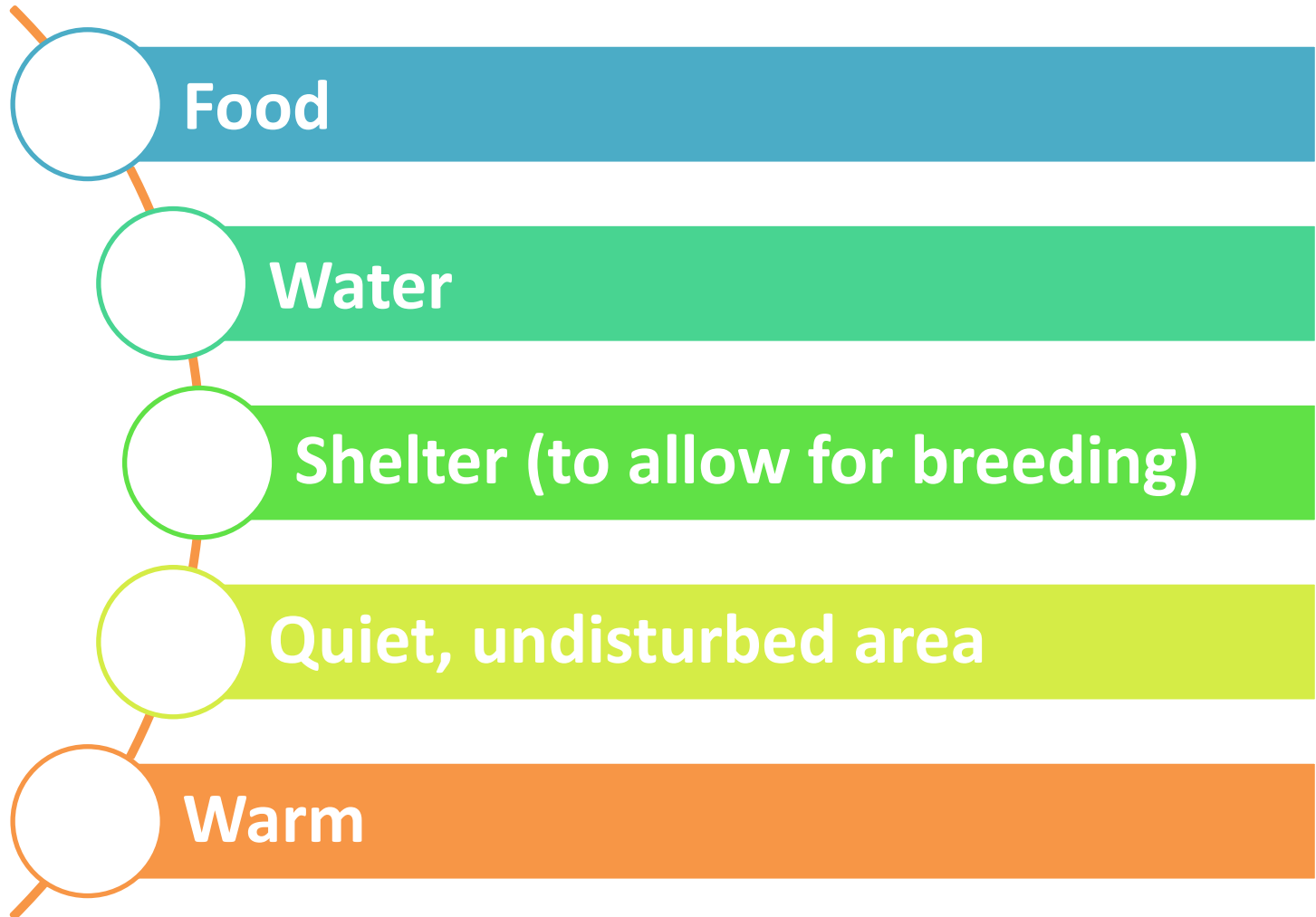


Signs of food pests

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



What do pests need to survive?



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?

