

## Common kitchen touchpoints cleaning guide

When it comes to cleaning and sanitisation, it is important to remember that germs exist throughout the kitchen, even in less obvious locations. Identifying the common touchpoints that kitchen staff interact with is the best practice to avoid cross-contamination and the further spread of bacteria.



### 1. Work surfaces

Work surfaces such as benches are utilised to prepare food, making them susceptible to germs from cross-contamination if not regularly cleaned and sanitised. While it is perhaps the more obvious location, it is important to not disregard implementing an efficient and effective cleaning process for this space.



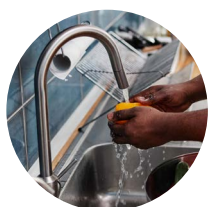
### 2. Door handles

Each person that enters a commercial kitchen interacts with the room's general door handle, often before washing their hands, making them a high-risk touchpoint. Likewise, cupboard handles are frequently interacted with throughout the preparation and cooking process to access utensils and ingredients, meaning that cross contamination can occur. All handles should be incorporated into the cleaning schedule on a regular basis.



### 3. Appliances

Commercial kitchen staff and managers should take into consideration the many touchpoints located on appliances such as the fridge, oven, or microwave. From handles to buttons, it is essential to regularly clean the entirety of the appliance to avoid the growth of bacteria.



### 4. Sink areas

While it may be assumed that a sink is a clean haven within the kitchen, often it can harbour the most bacteria. Deep cleaning of the basin ensures that any food wastage is disposed of, removing the opportunity for bacteria to grow, while regular sanitisation of the tap and associated handles is also vital.

Fildes Food Safety offers a range of cleaning and sanitisation products designed to effectively remove any dangerous bacteria from the commercial kitchen, in turn keeping patrons safe from food-borne illness.

The **Smart San S-2 Surface Sanitiser** is a ready to use, rapid kill, no-rinse, highly evaporative surface sanitiser ideal for both food contact and non-food contact surfaces. Use the sanitiser alongside the **Microfibre Heavy Duty Wipes**, available in colour coded options to further reduce the risk of cross contamination.