

Australian Standard™

**Guide to cleaning and sanitizing of plant  
and equipment in the food industry**

This Australian Standard was prepared by Committee FT-005, Cleaning and Sanitizing Meat Poultry Seafood Industry. It was approved on behalf of the Council of Standards Australia on 16 February 2001 and published on 8 March 2001.

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The following interests are represented on Committee FT-005:

Agriculture Victoria  
ARMCANZ Meat Standards Committee  
Australian Chemical Specialties Manufacturers Association  
Australian Egg Industry Association  
Australian Food and Grocery Council  
Australian Poultry Industries Association  
Australian Seafood Industry Council  
Australian Society for Microbiology  
Department of Agriculture, Fisheries and Forestry (Commonwealth)  
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## **Guide to cleaning and sanitizing of plant and equipment in the food industry**

Originated as AS 2995—1987, AS 2996—1987, AS 2997—1987 and AS 2998—1987.  
AS 2995—1987, AS 2996—1987, AS 2997—1987 and AS 2998—1987 revised,  
amalgamated and redesignated AS 4709—2001.

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Published by Standards Australia International Ltd  
GPO Box 5420, Sydney, NSW 2001, Australia

ISBN 0 7337 3797 8

## PREFACE

The Standard was prepared by the Standards Australia Committee FT-005, Cleaning and Sanitizing Meat Poultry Seafood Industry to supersede AS 2995—1987, *Cleaning and sanitizing of plant and equipment in the seafood industry*, AS 2996—1987, *Cleaning and sanitizing of plant and equipment in the egg handling and processing industry*, AS 2997—1987, *Cleaning and sanitizing of plant and equipment in the meat processing industry*, and AS 2998—1987, *Cleaning and sanitizing of plant and equipment in the poultry meat processing industry*.

The objectives of this revision are as follows:

- (a) To revise the four Standards on cleaning and sanitizing and to amalgamate them into one Standard.
- (b) To cover food industries including primary processors, producers and allied industries. For dairy industries further additional information is available in AS 1162, *Cleaning and sanitizing dairy factory equipment* and AS 1536, *Cleaning and sanitizing milking equipment*.
- (c) To maintain the recommended principles of cleaning and sanitizing.
- (d) To provide procedures that unfailingly restore equipment and surfaces to the required level of cleanliness for processing and transporting food products.
- (e) To provide guidelines for quality assurance managers, supervisors and consultants, regulatory authorities, and suppliers of processing equipment and chemicals.

This Guide could be used as—

- (i) a basis for developing a cleaning and sanitation program for each and every item of equipment or surface;
- (ii) a reference for Standards Operating Procedure (SOP) documentation;
- (iii) a source of standards or benchmarks against which to assess cleaning performance;
- (iv) a source of suggested corrective actions; and
- (v) a document regarding cleaning and sanitation principles.

It is recognized that cleaning systems, which differ from those described in this Guide, can be satisfactory in specific circumstances.

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## STANDARDS AUSTRALIA

**Australian Standard****Guide to cleaning and sanitizing of plant and equipment in the food industry**

## SECTION 1 SCOPE AND GENERAL

**1.1 SCOPE**

This Guide sets out cleaning practices to be observed in order to achieve and maintain a satisfactory level of hygiene. It integrates the provision of Food Safety Programs incorporating HACCP into the cleaning practices.

In addition to food industries, the primary processors, producers and allied industries also could use this Guide for their industries. For dairy industries, further additional guidance on cleaning and sanitation is available in AS 1162 and AS 1536.

**1.2 REFERENCED DOCUMENTS**

The following documents are referred to in this Standard:

AS

1162      Cleaning and sanitizing dairy factory equipment

1536      Cleaning and sanitizing milking equipment

Australian Drinking Water Guidelines, 1996, co-authored by Agriculture and Resource Management Council of Australia and New Zealand and the National Health and Medical Research Council.

**1.3 DEFINITIONS**

For the purpose of this Standard, the definitions below apply.

**1.3.1 Air-drying**

To dry surfaces by allowing residual moisture remaining on surfaces to evaporate by natural air movement.

**1.3.2 Clean surface**

A surface which is free from soil and complying with the following characteristics:

- (a) Contamination or oxidation is not visible under good lighting when the surface is dry.
- (b) No objectionable odour is discernible.
- (c) The surface does not feel greasy when rubbed with clean fingers.

NOTE: See Clause 1.3.12, Sanitized clean surface.

**1.3.3 Cleaning and sanitizing methods****1.3.3.1 Manual cleaning**

An operation in which the detergent solution is brought into contact with the soil and surfaces to be cleaned by physical effort on the part of the operator, e.g. brushing or use of non-metallic scouring pad.