

SALSA Requirement: “Cleaning chemicals shall be fit for purpose, appropriately labelled, secured in closed containers and used according to the documentation on their safe use, which shall be held on site.”

Why?

Incorrect chemicals or use of chemicals on site can cause contamination of foods which may harm consumers. Correct storage of cleaning chemicals will reduce risk of contamination or tainting of food which could otherwise lead to customer injury, a costly product recall and damage to your reputation.

Tools

- 🔍 Cleaning Chemicals file containing specifications, instructions for use and COSHH (Control of Substances Hazardous to Health) sheets
- 🔍 Chemicals storage area away from food/production areas.

Tips

- 🔍 Bleach (hypochlorite) is for toilet and drain disinfection only. It is a poor degreaser, has a strong (toxic) smell, and can rot fabricated areas.
- 🔍 Use your cleaning chemicals supplier for advice; they may offer handling & dilution training as part of their service.
- 🔍 If chemicals are decanted into dispensers *eg* spray bottles, ensure they are clearly and correctly labelled, with instructions for use.

What do I need to do?

- Purchase your cleaning chemicals from reputable suppliers who can supply you with specifications/safety data sheets/COSHH for each chemical and possibly training as well.
- Keep appropriate documents for each chemical in use on site in an easily accessible file.
- Ensure you understand the different chemical types and what they do *eg* disinfectants and sanitisers, and use them appropriately.
- Disinfectant products, where being used as disinfectants, should comply with the BS EN 1276 or BS EN 13697 standards.
- When not in use, store chemicals in a safe & secure storage area; ensure all are clearly labelled.
- Follow supplier instructions when using cleaning chemicals. Don't mix with other chemicals.
- Train your staff in correct cleaning chemical handling and keep records of the training.
- If chemicals need diluting, make sure your instructions to staff are clear on how to dilute.
 - Include dilution details in the cleaning procedures and records.
 - You may choose to instruct using a specific volume of chemical in a stated volume of water or a manual or automated measured dosing system.
 - If your system relies on inline dosing you should include a regular check on the dosing system in your 1.3.1 Housekeeping Check or 1.11.1 Planned Maintenance programme and record this check.

Need more help?

See **Glossary of Terms** for definitions of 'disinfectant' and 'sanitiser'.