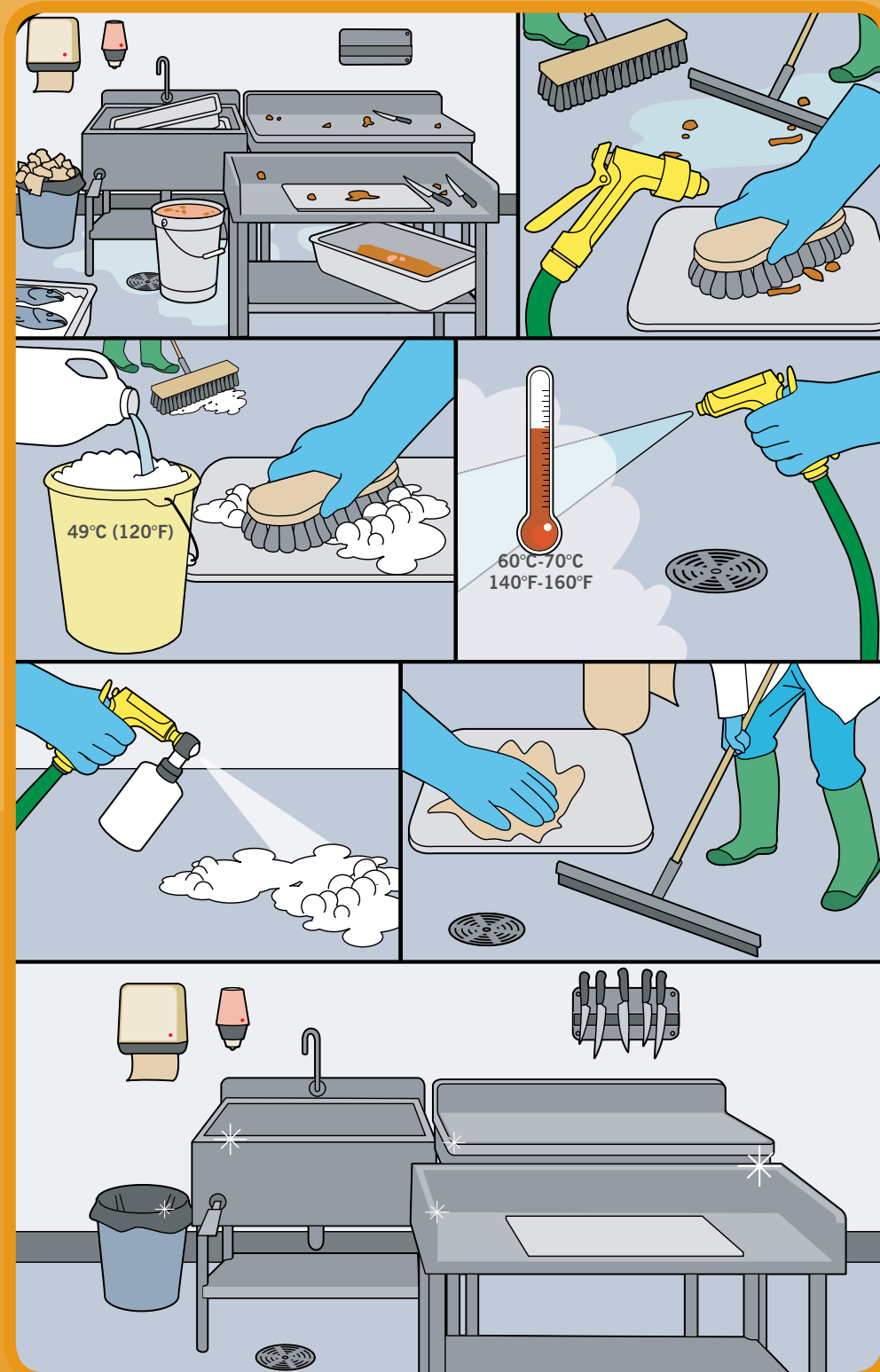


Cleaning Your Work Area in a Fish Processing Plant



Keeping your work area clean can help prevent contamination of fish and fish products and give you a better product once you are finished. A clean work area is also easier to work in than a messy or poorly organized area.

It is easy for waste to build up in the work area. If it is not cleaned up right away, it is harder to wipe or rinse off slime, offal and other waste. If fish or fish products come into contact with equipment or surfaces that are covered in this waste, they could become contaminated and unsafe to eat. Packaging could also become contaminated. So it is important to keep your work area clean!

Points to Remember:

- Two reasons to keep work area clean
- Five steps to cleaning work area

Dry Cleaning

Use a broom, brush or squeegee to sweep up the larger food pieces, offal and any other kind of waste from all surfaces. Brooms and brushes should be made of waterproof material that can be cleaned. Smaller pieces of waste can be moved towards floor drains using a hose.

This is also a good time to empty the garbage can and put in a new bag.



Cleaning the Work Area



Cleaning products can now be taken out of the locked closet or locker where they are kept. It is important that you are trained in the proper way to use cleaning products in a fish processing area.

Before you start, read the label and follow the instructions for use. The cleaning solution should be mixed with warm water around 49°C (120°F). If it is too cold or too hot, it may not work properly.

Cleaning solution should be spread on all work surfaces, including tables, floor and equipment. Use a scrub brush to make sure all waste is removed. Check the label of the cleaning solution to find out how long it should be left on before rinsing.

Rinsing the Work Area

Spray all surfaces with hot water (60-70°C (140-160°F) to remove all of the cleaner.

The cleaning solution must be completely rinsed off of all work surfaces and equipment. Cleaning products and other chemicals may be toxic and could contaminate fish and fish products, making them unsafe to eat.



Sanitizing the Work Area

Once all parts of the work area – tables, equipment and floor – have been scrubbed with cleaner and rinsed completely, it is time to spray sanitizer over every surface. Sanitizer helps kill any bacteria that may be left. Remember to carefully read the label and use it as directed.

Drying the Work Area

Use a squeegee to remove extra wetness. Bacteria grow more quickly on wet surfaces, so it is important to make sure all work tables, equipment and the floor are completely dry.

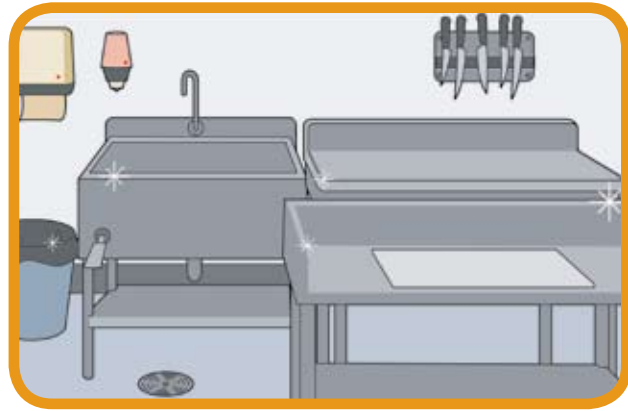
This is also a good time to restock the paper towels and any other supplies that are running low.



A Clean Work Area



Drawing A



Drawing B

Your work area may look like the drawing A at the end of your shift. Drawing B shows you what a work area should look like after it has been cleaned. Notice that:

- The work tables have been cleared and cleaned
- Knives are clean and hung in the right spots
- All other equipment has been cleaned and put away
- Paper towels have been restocked
- The garbage is empty and has a fresh bag in it
- There is no waste or clutter on the floor

It is a good idea to try to “clean as you go” during your shift. Your equipment and work table should be cleared of all fish products and properly cleaned when you move from one step to another as you process the fish.

It doesn't take long for slime, offal and bacteria to build up on the equipment, table and floor in your work area. By cleaning as you go, you'll make sure fish and fish product is not contaminated as it moves from one processing step to another.



What is contamination?

Food that is contaminated is not safe to eat.

Food can become contaminated when harmful bacteria or chemicals move from:

- people or equipment onto food, or
- from one food to another

This guidebook is available online in several languages.

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