



# **mise en place**

**SPECIAL  
focus**



**STAYING CLEAN...**  
making every  
**20 SECONDS**  
**EFFECTIVE!**



**WASH YOUR HANDS!** At this time, we simply can't emphasise enough how much this statement is saving lives all around the world. As this article is being prepared, we have close to 3 billion people confined to their homes, more than 460,00 infected worldwide and death tolls are rising daily.



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Evolution of Commercial Kitchen & Its Equipment

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All of the food and beverage industry is reeling from the effects that the virus have into their business. Regardless whether you are a chain, a restaurant or a food stall, confined public never spells as good news. Delivery services are also being pushed to its limit and that is another topic that we covered in another article. Stay tuned!

But as we are sequestered in our homes, we got on video conference with Cheryl Wong, Business Development Manager - Chemical Division and Esmen Yee, Marketing manager from SEA office of Winterhalter to find out if 20 seconds under the tap for your staff in a F&B business is enough.

## WHO, WHEN, HOW ?

### WHO

Every food handler should be trained to wash their hands to maintain optimum hygiene. Nearly every surface is covered with microorganisms that we cannot see.

### WHEN

Before, during and after. Of course it is compulsory that staff wash their hands after using the rest room, touching the body or clothing, coughing, sneezing, blowing nose or using a handkerchief or tissue, eating, drinking, handling soiled items and etc.

One important point is also because humans habitually like to touch our own face, staff must be aware of their actions during service. (There is an interesting article that encourages you to use your less dominant hands when you need to do something mundane.)

### HOW

5 or 7 steps, 20 seconds, soap and water.

**7**

STEPS TO GOOD HAND WASHING:

winterhalter®

1 Wash hands with sufficient soap and clean water.

2 Scrub your palms.

3 Scrub each and every fingers and areas between them.

4 Scrub your nail on your palm.

5 Scrub the back of your hands.

6 Rinse your hands with sufficient clean water thoroughly.

7 Dry your hand with a clean towel or hand dryer.

Source: MyHealth Ministry of Health Malaysia.



But with Cheryl and Esmen on the line, we checked for some facts if this is enough and what businesses could also do better.



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**PERSONNEL - Hand Washing And Hand Sanitisers.**

They both sound clean but operators must understand that staff using just hand sanitisers is not enough. Handwashing with the right antibacterial soap must be done at the very start with hand sanitisers used intermittently during service if your staff is in the kitchen. Though if your staff is handling fresh and raw products, handwashing with soap is still the requirement.

Handwash soap has the necessary component to remove grime and soil. A sanitiser can reduce microorganism but it doesn't remove soil like oil and grease which if it stays on the hand would present a possibility of cross contamination.

So for the best option, an antibacterial soap is still necessary with sanitisers used periodically throughout service.

**Agents For Cleaning And Sanitising Surfaces And Products.**

Food safety or Serv Safe compliance would cover every other aspect in the kitchen which ultimate aim is to avoid foodborne - illness outbreaks.

From your tools and utensils to appliances to your food produce, proper hygiene practices are crucial and just like your hands - clean then sanitise is the way to go.

Cleaning removes food and other dirt from a surface. Sanitising reduces pathogens on a surface to safe levels. We must clean and rinse a surface before it can be sanitised. Then the surface must be allowed to air-dry.



**STEP 1 - CLEANING** Because there are multitude of different surface and materials in the kitchen, here are some sample solutions:

**PURPOSE**

To clean grease, oil and general food debris residue from the hard surface.

**IDEAL FOR**

Chopping board, knife, big utensil, beverage container, food container.



**C112** Manual Dishwashing Detergent



**C151** Oven Cleaner

**PURPOSE**

A cleaner to remove carbon stain on stainless steel surface.

**IDEAL FOR**

Combi oven, conventional oven, griddle, wok, deeps fryer with carbon soil and others.

**PURPOSE**

A cleaner to remove floor stain like grease, foot print and dust. effectively cut through a wide range of environmental soiling including oil and grease.

**IDEAL FOR**

Common floor tiles such as ceramic or porcelain, laminate floor, epoxy, vinyl floor and etc.



**C122** Floor Cleaner



**C121** Deep Cleaning Cleanser

**PURPOSE**

A type of abrasive cleaner to tackle harden stain on floor surface.

**IDEAL FOR**

Common ceramic tiles, marble, granite and rough floor surface.



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Winterhalter's Undercounter U50, Passthrough P50,  
Rack Conveyor C50 warewashers.

## STEP 2 - SANITISING

Sanitising is practiced either using heat or chemical. Each sanitising method and sanitiser chemical has specific requirements for use.

### Heat Sanitising:

Most dishwashers opt for heat sanitising. With temperatures achieving 82°C during its final rinse, dishes come out sanitised. For effective soaking, you are required to soak them in temperatures higher than 77°C with at least 30 seconds.

On a side note, Winterhalter warewashers have recently added a **"Hygiene concept function"** where the unit intelligently reduces transport speed when it detects a temperature loss thus achieving thermal label compliance when it comes to heat sanitising assurance".

### Chemical Sanitising

Though most operators now uses dishwashers in their operations, in instance where manual practises are still apparent, a 3 compartment sink - one for each task (clean, rinse, sanitise) should be practiced.

In areas where chemical sanitisers are applied, its effectiveness is based on several factors and among them are concentration, temperature, contact time, water hardness and pH.

Tableware, utensils and equipment can be sanitised by soaking them in a chemical sanitising solution, or rinsing or spraying them with sanitising solution. Three common sanitiser are chlorine, iodine and quaternary ammonium compounds (quats) and these chemicals sanitisers are regulated by state and federal environmental protection agencies.





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Some food safe sanitisers in the market:

TARGET	IDEAL FOR	
A ready to use general sanitiser.	All the food contact surface and equipment.	 <p><b>C144</b> Quats Sanitizer</p>
An oxygen bleach to remove soil from protein, starch, tea, oil and tannin (coffee, tea).	Mainly for dishes, glass, cup, tea pot, stainless steel cutlery, kitchen tools such as chopping board, knife and etc.	 <p><b>A11TK</b> Oxygen Bleach Presoaker</p>
A chlorinated sanitizer to eliminate all kind of microorganism and sanitizer for vegetable and fruits.	A universal Safety and Environment Assurance Centre (SEAC) product.	 <p><b>A90</b> Fruits &amp; Vegetables Sanitizer</p>
A super concentrated cleaning and disinfection agent with strong pine fragrance.	floor mopping or cleaning of non-food contact surface, especially suitable for use in wash rooms, garbage and receiving area.	 <p><b>C142</b> Pine disinfectant Liquid, <b>C143</b> Pine Disinfectant Gel</p>

And for all handwashing and cleaning to happen, there is one important element. Read on in our next article with T&S Brass & Bronze Works, Inc where the magic of good hand washing practices happens - the sink.

Our thanks for Winterhalter SEA for their time. We can only improve with information and it goes a long way to helping everyone beat the virus and come out on top. 🙌

**Stay strong, stay healthy and take care!**