

EDUCATION INDUSTRY INSIGHTS - VOL 2

HOW TO KEEP A SCHOOL CANTEEN CLEAN: GUIDELINES AND BEST PRACTICES



TABLE OF CONTENTS

1. Introduction
2. Personal Hygiene
3. Abide by food safety practices at all times
4. Keep the school canteen environment clean
5. Follow the Rubbermaid cleaning checklist
6. Engage in retraining and development
7. Conclusion

INTRODUCTION

Classroom cleanliness is essential for ensuring that school children and teachers don't fall ill. However, cleanliness in schools should not be limited to classrooms alone.

To guarantee infections do not transmit in school environments and that students are kept safe, canteen cleanliness is critical. This is because food-borne illnesses are easily spread, and children may be more susceptible to these illnesses due to their developing immune systems.

The following ebook delves into the critical elements of canteen cleanliness and how it can be achieved using the Rubbermaid Commercial Products range.



PERSONAL HYGIENE

Germs can spread onto food through a sick, infectious or unhygienic person. For this reason, hygiene is always the first step to preserving the cleanliness and sanitisation of canteen environments.

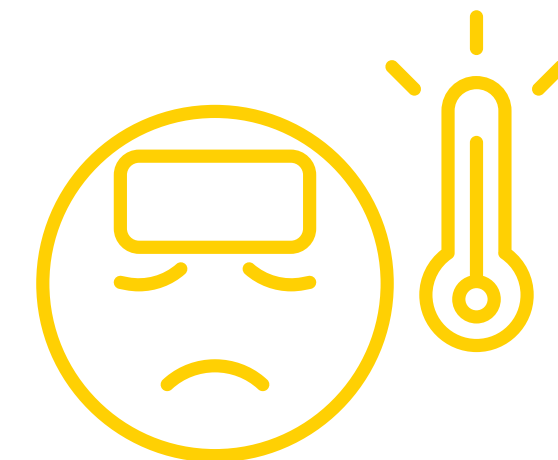
Some ways canteen staff can guarantee they remain hygienic during the production process includes:



Handwashing using Rubbermaid hand soap before starting work and between each task



Wearing hairnets, gloves and other essential PPE where necessary to stop the transmission of microbes.



Ensuring that staff stay home when sick to reduce the chances that viruses can spread onto food.

ABIDE BY FOOD SAFETY PRACTICES AT ALL TIMES

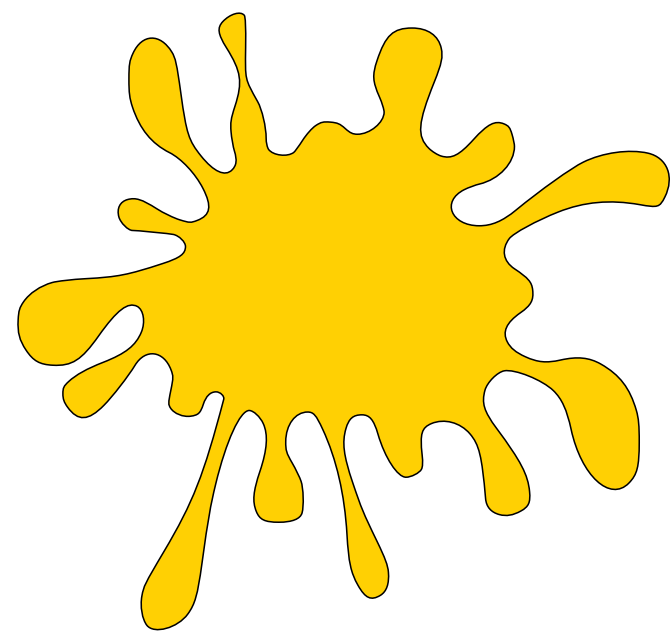
All canteen staff and volunteers must be trained to understand the Food Standards of Australia & New Zealand. These can teach staff how to maintain a hygienic canteen environment. But, it can also help them understand potential canteen risks, such as poor food handling and storage.

The standards also provide detailed insight into the length of time that food should be stored to avoid a build-up of pathogens, which can be harmful when ingested.

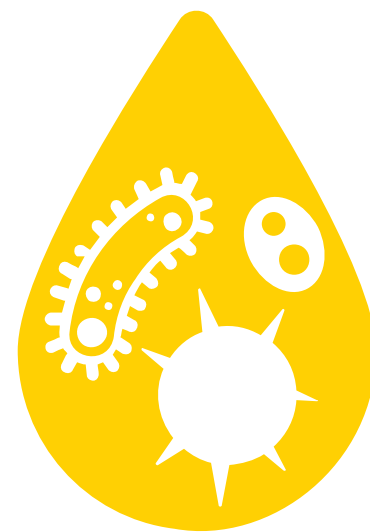


KEEP THE SCHOOL CANTEEN ENVIRONMENT CLEAN

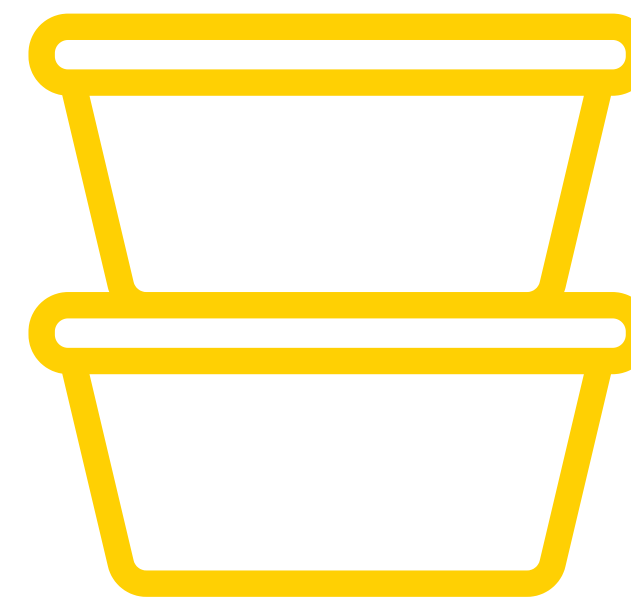
As well as personal hygiene, the hygiene of the canteen must be considered. This can be achieved through:



Cleaning spills from floors and surfaces to prevent the spread of germs



Sanitising cutting boards and surfaces after each use to prevent cross-contamination



Storing food in sealed Rubbermaid containers and the appropriate temperatures



Wearing clothing, such as aprons, creates a barrier between outside germs and food.

FOLLOW THE RUBBERMAID CLEANING CHECKLIST

The team at Rubbermaid Commercial products understands that it's not always easy to understand your canteen cleaning needs, especially as canteens can often be overlooked when cleaning school grounds.

To help schools achieve the highest level of cleanliness, we have put together an education cleaning checklist which details the key areas that require cleaning across a school and in a canteen. Following this can ensure that pathogens are removed from surfaces to create a bacteria-free environment for food preparation.



ENGAGE IN RETRAINING AND DEVELOPMENT

Best practices for cleaning continue to advance as technology does. For this reason, it's important that staff and volunteers engage in retraining at least once yearly. This will ensure they always have the most thorough understanding of their cleaning requirements and their role in keeping school children infection-free.

The Rubbermaid portal has a range of training programs available for those seeking support and refresher training regarding their cleaning and sanitisation obligations.



The Rubbermaid Commercial Products range, including the HYGEN Microfibre selection is proven to eradicate pathogens in school canteens.
Click below to contact us and find out more.



rubbermaidcommercial.com.au
1800 639 355