

Outdoor Kitchen

Code: ANCMF-AU-ACF-OK-01 • Facility: Aged Care Facility • Frequency: daily

Scope of Work

- Clean and sanitize all food preparation surfaces.
- Wipe down and disinfect all kitchen appliances and equipment.
- Sweep and mop the floor to remove debris and spills.
- Empty and sanitize waste bins.
- Clean and polish sinks and faucets.
- Dust and wipe down all outdoor furniture.
- Ensure all cleaning agents are food-safe and environmentally friendly.

Method

1. Remove all loose debris from surfaces and dispose of appropriately.
2. Apply food-safe cleaning agents to all surfaces and allow appropriate dwell time.
3. Wipe surfaces with clean, damp cloths, ensuring no residue remains.
4. Use a mop with a disinfectant solution to clean the floor, focusing on high-traffic areas.
5. Rinse sinks and faucets with clean water and dry with a microfiber cloth.
6. Inspect all areas for missed spots and re-clean as necessary.

Equipment

- Microfiber cloths
- Disinfectant solution
- Dustpan and brush
- Food-safe cleaning agents
- Mop and bucket
- Waste bin liners

Quality Criteria

Performance Level	Criteria
Excellent	All surfaces are visibly clean and sanitized with no residue or streaks. No debris on the floor. Waste bins are empty and sanitized. No dust on furniture. Sinks and faucets are polished and free of water spots.
Good	Surfaces are clean with minimal residue. Floor is mostly free of debris. Waste bins are empty but not sanitized. Minor dust on furniture. Sinks and faucets have minimal water spots.
Pass	Surfaces are mostly clean but with some residue. Floor has some debris. Waste bins are emptied but not sanitized. Noticeable dust on furniture. Sinks and faucets have visible water spots.
Fail	Surfaces are dirty with visible residue. Floor is littered with debris. Waste bins are full or not sanitized. Heavy dust on furniture. Sinks and faucets are dirty with water spots.