

Cooking Kitchen

Code: ANCMF-AU-EF-CK-01 • Facility: Education Facility • Frequency: daily

Scope of Work

- Sanitising all food preparation surfaces and equipment.
- Cleaning and sanitising sinks and taps.
- Wiping down and sanitising all benches and tables.
- Cleaning and sanitising floors using appropriate methods.
- Emptying and sanitising rubbish bins.
- Cleaning and sanitising all cooking appliances, including ovens, stoves, and microwaves.
- Dusting and wiping down all accessible surfaces, including shelves and cupboards.
- Ensuring all cleaning is conducted using a colour-coded cleaning system to prevent cross-contamination.

Method

1. Prepare the cleaning trolley with all necessary equipment and cleaning agents, ensuring compliance with the colour-coded system.
2. Begin by emptying rubbish bins and replacing liners, then sanitise the bins.
3. Dust and wipe down all accessible surfaces, including shelves and cupboards, using appropriate cloths.
4. Clean and sanitise all food preparation surfaces, benches, and tables using food-safe cleaning agents.
5. Sanitise sinks and taps, ensuring all fixtures are free from limescale and stains.
6. Clean and sanitise all cooking appliances, ensuring no residue or food particles remain.
7. Vacuum and mop floors using a suitable disinfectant solution, ensuring no slippery residues are left.
8. Conduct a final inspection to ensure all areas meet the required cleanliness standards.

Equipment

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| • Cleaning trolley with colour-coded buckets and cloths. | • Vacuum cleaner suitable for kitchen environments. | • Dusting cloths and microfibre cloths. |
| • Food-safe cleaning agents and sanitisers. | • Mop and bucket with appropriate disinfectant solution. | • Personal protective equipment (PPE) including gloves and aprons. |

Quality Criteria

Performance Level	Criteria
Excellent	All surfaces are visibly clean and sanitised, with no residue or streaks. No odours present. Floors are spotless and dry. All equipment is free from food particles and grease. Bins are empty and sanitised.
Good	Surfaces are clean with minimal streaks. No strong odours. Floors are clean with minor spots. Equipment is mostly free from food particles. Bins are empty but may have minor stains.
Pass	Surfaces are generally clean but may have some streaks or residue. Mild odours may be present. Floors have some visible dirt. Equipment has minor food particles. Bins are emptied but not fully sanitised.
Fail	Surfaces are visibly dirty or sticky. Strong odours present. Floors are dirty or sticky. Equipment has visible food particles or grease. Bins are full or not sanitised.