

BBQ Area

Code: ANCMF-AU-GB-BA-02 • Facility: Government Building • Frequency: daily

Scope of Work

- Remove all rubbish and debris from the BBQ area, including the immediate surrounding areas.
- Clean and sanitise BBQ grills, benches, and tables using appropriate cleaning agents.
- Sweep and mop the floor surfaces, ensuring all spills and stains are removed.
- Wipe down and sanitise all high-touch surfaces, including taps, handles, and switches.
- Empty and clean rubbish bins, replacing liners as necessary.
- Check and refill soap dispensers and paper towel holders.
- Inspect and clean any outdoor furniture, ensuring it is free from dust and grime.
- Ensure all cleaning activities comply with Australian workplace health and safety requirements.

Method

1. Begin by collecting all visible rubbish and debris, placing it in the designated rubbish bins.
2. Apply a suitable BBQ cleaner to the grills and allow it to sit for the recommended time before scrubbing and rinsing thoroughly.
3. Use a colour-coded cleaning system to avoid cross-contamination, ensuring separate cloths and mops for different areas.
4. Sweep the floor to remove loose dirt and debris, then mop with a disinfectant solution, paying special attention to any stains.
5. Wipe down all surfaces with a sanitising solution, focusing on high-touch areas.
6. Empty rubbish bins, clean them with a disinfectant, and replace liners.
7. Check soap dispensers and paper towel holders, refilling as necessary.
8. Inspect outdoor furniture, wiping down with a damp cloth to remove dust and dirt.

Equipment

- Colour-coded cleaning cloths and mops
- BBQ cleaner and grill brush
- Disinfectant and sanitising solutions
- Rubbish bags and bin liners
- Broom and mop
- Soap and paper towel refills
- Cleaning trolley

Quality Criteria

Performance Level	Criteria
Excellent	All surfaces are spotless, with no visible dirt, grime, or stains. BBQ grills are free from residue and odours. Rubbish bins are empty and clean, with fresh liners. High-touch areas are sanitised and free from fingerprints. Floors are clean and dry, with no debris.
Good	Minor traces of dirt or stains may be present on surfaces. BBQ grills are mostly clean with minimal residue. Rubbish bins are empty but may have minor odours. High-touch areas are mostly sanitised. Floors are clean with slight dampness.
Pass	Noticeable dirt or stains on surfaces. BBQ grills have visible residue. Rubbish bins are not emptied or have noticeable odours. High-touch areas show fingerprints. Floors have visible debris or are wet.
Fail	Surfaces are visibly dirty with significant stains. BBQ grills are unclean with heavy residue. Rubbish bins are full or overflowing. High-touch areas are unsanitised. Floors are dirty with standing water or debris.