

Cold Storage

Code: ANCMF-AU-GB-CS-07 • Facility: Government Building • Frequency: daily

Scope of Work

- Sanitising all surfaces including walls, floors, and shelving units.
- Cleaning and sanitising all door handles and high-touch areas.
- Removing rubbish and replacing rubbish bin liners.
- Ensuring all drains are clean and free from blockages.
- Checking for and removing any visible mould or mildew.
- Ensuring all cleaning activities comply with relevant food safety standards.

Method

1. Use a colour-coded cleaning system to prevent cross-contamination.
2. Begin by removing all visible debris and rubbish from the area.
3. Apply a food-safe sanitiser to all surfaces, allowing appropriate contact time as per manufacturer's instructions.
4. Wipe down all surfaces with clean, sanitised cloths.
5. Inspect all areas for signs of mould or mildew and treat with appropriate cleaning agents.
6. Ensure all drains are flushed and free from obstructions.
7. Conduct a final inspection to ensure all areas meet the specified quality criteria.

Equipment

- Colour-coded cleaning cloths and mops.
- Food-safe sanitising agents.
- Rubbish bin liners.
- Cleaning trolleys equipped with necessary supplies.
- Personal protective equipment (PPE) as required.

Quality Criteria

Performance Level	Criteria
Excellent	All surfaces are visibly clean and sanitised, no odours present, drains are clear, and no signs of mould or mildew. All rubbish bins are empty and clean.
Good	Surfaces are mostly clean with minor spots, no strong odours, drains are mostly clear, and minimal signs of mould or mildew. Rubbish bins are emptied but may have minor residue.
Pass	Surfaces are generally clean but with noticeable spots, mild odours present, drains are functional but not fully clear, and some signs of mould or mildew. Rubbish bins are emptied but not fully clean.
Fail	Surfaces are visibly dirty, strong odours present, drains are blocked, and significant signs of mould or mildew. Rubbish bins are full or not emptied.