

Cold Kitchen

Code: ANCMF-AU-H-CK-01 • Facility: Hospitality • Frequency: daily

Scope of Work

- Sanitising all food preparation surfaces and equipment.
- Cleaning and sanitising sinks and taps.
- Wiping down walls and splashbacks.
- Mopping floors with appropriate cleaning solutions.
- Emptying and sanitising rubbish bins.
- Cleaning and sanitising cold storage units, including shelves and doors.
- Dusting and wiping down all high-touch surfaces.
- Ensuring all cleaning equipment is cleaned and stored correctly.

Method

1. Prepare cleaning trolley with colour-coded cloths and appropriate cleaning agents.
2. Remove all rubbish and dispose of it in designated bins.
3. Sanitise all food preparation surfaces using a food-safe sanitiser.
4. Clean sinks and taps with a non-abrasive cleaner, then sanitise.
5. Wipe down walls and splashbacks with a damp cloth and sanitiser.
6. Mop floors using a detergent solution, ensuring no residue is left.
7. Clean and sanitise cold storage units, ensuring no food residue remains.
8. Dust and wipe high-touch surfaces with a damp cloth.
9. Inspect all areas to ensure compliance with cleanliness standards.

Equipment

- Colour-coded cleaning cloths
- Food-safe sanitiser
- Non-abrasive cleaner
- Detergent solution
- Mop and bucket
- Cleaning trolley
- Rubbish bags

Quality Criteria

Performance Level	Criteria
Excellent	All surfaces are visibly clean and free from any residue or stains. No odours present. Floors are spotless and dry. All equipment is sanitised and stored correctly.
Good	Surfaces are clean with minimal residue. No strong odours. Floors are clean with slight dampness. Equipment is mostly sanitised and stored correctly.
Pass	Surfaces have some residue but are generally clean. Mild odours present. Floors are mostly clean but may have some damp spots. Equipment is partially sanitised.
Fail	Surfaces are visibly dirty with residue and stains. Strong odours present. Floors are dirty or wet. Equipment is not sanitised or stored correctly.