

Dishwash Area

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

Scope of Work

- Remove all food debris and rubbish from surfaces and dispose of in designated rubbish bins.
- Wash and sanitise all sinks, taps, and surrounding surfaces.
- Clean and sanitise dishwashing machines, including trays and filters.
- Mop floors with appropriate cleaning solution, ensuring no residue is left.
- Wipe down walls and splashbacks to remove any food splatter or stains.
- Ensure all cleaning equipment is cleaned and stored correctly after use.
- Check and refill soap and sanitiser dispensers as needed.
- Ensure all cleaning cloths are colour-coded and used appropriately to prevent cross-contamination.

Method

1. Begin by clearing the area of all dishes and utensils, placing them in the dishwashing machine or designated area for washing.
2. Use a scraper to remove any food debris from surfaces and dispose of it in the rubbish bin.
3. Apply a suitable cleaning solution to sinks, taps, and surrounding surfaces, scrubbing with a non-abrasive pad.
4. Rinse surfaces with clean water and apply a food-safe sanitiser, allowing it to air dry.
5. Clean the dishwashing machine by removing trays and filters, washing them separately, and wiping down the interior with a sanitising solution.
6. Mop the floor using a mop and bucket with a suitable floor cleaner, ensuring to reach under counters and corners.
7. Wipe down walls and splashbacks with a damp cloth and appropriate cleaning solution.
8. Inspect all areas for cleanliness and repeat any steps if necessary to meet quality criteria.

Equipment

- Colour-coded cleaning cloths
- Non-abrasive scrub pads
- Mop and bucket
- Food-safe cleaning and sanitising solutions
- Rubbish bins and liners
- Dishwashing machine cleaning tools
- Personal protective equipment (PPE)

Quality Criteria

Performance Level	Criteria
Excellent	All surfaces are visibly clean and free from food debris, stains, and watermarks. Floors are dry and free from residue. No odours present. All equipment is sanitised and stored correctly.
Good	Surfaces are mostly clean with minor watermarks or stains. Floors are mostly dry with minimal residue. No strong odours present. Most equipment is sanitised and stored correctly.
Pass	Surfaces have some visible stains or watermarks. Floors have some residue. Mild odours may be present. Some equipment may not be stored correctly.
Fail	Surfaces are visibly dirty with food debris and stains. Floors are wet or sticky. Strong odours present. Equipment is not sanitised or stored correctly.