

Food Storage

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

Scope of Work

- Dusting all surfaces including shelves, ledges, and corners.
- Sanitising all food contact surfaces with approved food-safe sanitisers.
- Mopping floors with a disinfectant solution.
- Wiping down walls and doors to remove any visible marks or stains.
- Emptying and sanitising rubbish bins.
- Ensuring all cleaning equipment is cleaned and stored correctly after use.

Method

1. Begin by removing all items from shelves and surfaces.
2. Dust all surfaces using a microfibre cloth to capture dust particles.
3. Apply a food-safe sanitiser to all food contact surfaces and allow to air dry.
4. Mop floors using a disinfectant solution, ensuring no pooling of water.
5. Wipe down walls and doors with a damp cloth and appropriate cleaning solution.
6. Empty rubbish bins and replace liners, then sanitise the bin interior and exterior.
7. Clean and store all equipment, ensuring it is ready for the next use.

Equipment

- Microfibre cloths
- Disinfectant solution
- Rubbish bin liners
- Food-safe sanitiser
- Mop and bucket
- Cleaning trolley

Quality Criteria

Performance Level	Criteria
Excellent	All surfaces are visibly clean and free from dust, dirt, and stains. No odours present. Floors are spotless and dry. Rubbish bins are empty and sanitised. All cleaning equipment is clean and stored properly.
Good	Minor dust or smudges on surfaces. No strong odours. Floors are clean with minimal moisture. Rubbish bins are empty but may have minor residue. Cleaning equipment is mostly clean and stored correctly.
Pass	Noticeable dust or smudges on surfaces. Mild odours present. Floors are clean but damp. Rubbish bins are emptied but not sanitised. Cleaning equipment is stored but not thoroughly cleaned.
Fail	Visible dirt, dust, or stains on surfaces. Strong odours present. Floors are dirty or wet. Rubbish bins are full or unsanitised. Cleaning equipment is dirty or improperly stored.