

Main Kitchen

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

Scope of Work

- Thoroughly clean and sanitise all food preparation surfaces.
- Clean and sanitise sinks and taps.
- Wipe down and sanitise all kitchen equipment exteriors.
- Empty and sanitise rubbish bins.
- Sweep and mop floors using appropriate cleaning solutions.
- Clean and sanitise walls and splashbacks.
- Dust and wipe down all high-touch surfaces, including handles and switches.
- Ensure all cleaning is conducted using a colour-coded cleaning system to prevent cross-contamination.

Method

1. Prepare cleaning trolley with all necessary supplies, ensuring colour-coded cloths and mops are used.
2. Remove all rubbish and replace bin liners, sanitising bins before replacing.
3. Wipe down all surfaces with a sanitising solution, ensuring all food preparation areas are thoroughly cleaned.
4. Clean and sanitise sinks and taps, ensuring no residue is left.
5. Use a mop to clean floors, ensuring all areas are covered and no streaks are left.
6. Wipe down walls and splashbacks with a sanitising solution.
7. Dust and wipe all high-touch surfaces, ensuring no dust or residue remains.
8. Inspect all areas to ensure compliance with cleanliness standards.

Equipment

- Colour-coded cleaning cloths and mops
- Sanitising solutions compliant with Food Standards Australia New Zealand
- Cleaning trolley
- Rubbish bin liners
- Dustpan and brush
- Floor mop and bucket
- Personal protective equipment (PPE)

Quality Criteria

Performance Level	Criteria
Excellent	All surfaces are visibly clean and sanitised, with no residue or streaks. No odours present. Floors are spotless and dry. Bins are empty and sanitised. All high-touch surfaces are free from dust and fingerprints.
Good	Surfaces are clean with minimal residue. No strong odours present. Floors are clean with minor streaks. Bins are empty but not sanitised. High-touch surfaces are mostly free from dust.
Pass	Surfaces are mostly clean but may have some residue. Mild odours may be present. Floors are clean but may have visible streaks. Bins are emptied but not sanitised. Some dust on high-touch surfaces.
Fail	Surfaces are visibly dirty or sticky. Strong odours present. Floors are dirty or wet. Bins are full or not emptied. High-touch surfaces are dusty or have visible fingerprints.