

Food Service

Code: ANCMF-AU-HF-FS-01 • Facility: Healthcare Facility • Frequency: daily

Scope of Work

- Sanitise all food preparation surfaces and equipment.
- Clean and sanitise floors using appropriate mopping techniques.
- Empty and sanitise rubbish bins.
- Wipe down and sanitise all high-touch areas, including door handles and taps.
- Ensure all cleaning is performed using a colour-coded system to prevent cross-contamination.
- Dust and wipe all surfaces, ensuring no accumulation of dust or debris.
- Clean and sanitise sinks and taps.
- Ensure all cleaning products are used according to manufacturer instructions and safety data sheets.

Method

1. Prepare cleaning trolley with appropriate colour-coded cloths and cleaning agents.
2. Begin by emptying rubbish bins and replacing liners.
3. Dust all surfaces using a damp cloth to prevent dust dispersal.
4. Sanitise all food preparation surfaces with a food-safe sanitiser.
5. Mop floors using a two-bucket system to ensure effective cleaning and sanitising.
6. Wipe down high-touch areas with a disinfectant.
7. Clean sinks and taps, ensuring all soap and water marks are removed.
8. Review all areas to ensure compliance with cleanliness standards.

Equipment

- Colour-coded cleaning cloths and mops
- Two-bucket mopping system
- Food-safe sanitiser
- Disinfectant
- Cleaning trolley
- Rubbish bin liners
- 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. All high-touch areas are sanitised and free of marks. Compliance with AS/NZS 4187:2014 and Food Standards Code.
Good	Surfaces are clean with minimal residue. No strong odours. Floors are clean with minor marks. High-touch areas are mostly sanitised. Minor non-compliance with standards, rectified immediately.
Pass	Surfaces are generally clean but may have some residue. Mild odours present. Floors have visible marks. High-touch areas are inconsistently sanitised. Compliance issues noted, requiring follow-up.
Fail	Surfaces are visibly dirty or sticky. Strong odours present. Floors are dirty or wet. High-touch areas are not sanitised. Significant non-compliance with AS/NZS 4187:2014 and Food Standards Code.