

Kitchen

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

Scope of Work

- Sanitising all food preparation surfaces and equipment.
- Cleaning and disinfecting sinks and taps.
- Mopping and sanitising floors.
- Emptying and sanitising rubbish bins.
- Cleaning and sanitising kitchen appliances (e.g., ovens, microwaves).
- Dusting and wiping down all surfaces, including shelves and cupboards.
- Cleaning and sanitising handles, switches, and other high-touch areas.
- Ensuring proper waste segregation and disposal.

Method

1. Use a colour-coded cleaning system to prevent cross-contamination.
2. Begin by removing all waste and disposing of it in the appropriate bins.
3. Dust all surfaces using a microfibre cloth.
4. Sanitise all food preparation areas with an approved disinfectant.
5. Clean and disinfect sinks and taps thoroughly.
6. Use a mop and bucket with a disinfectant solution to clean the floors.
7. Wipe down all kitchen appliances and ensure they are free of food residue.
8. Sanitise all high-touch areas, including handles and switches.
9. Conduct a final inspection to ensure all areas meet cleanliness standards.

Equipment

- Colour-coded microfibre cloths and mops.
- Approved disinfectants and sanitisers.
- Bucket and mop.
- Dusting tools.
- Rubbish bags and bins.
- Protective gloves and aprons.

Quality Criteria

Performance Level	Criteria
Excellent	All surfaces are visibly clean and free of debris; no odours present; all high-touch areas are sanitised; floors are spotless and dry; waste is correctly segregated and disposed of; compliance with AS/NZS 4187:2014 and Food Standards Australia New Zealand.
Good	Surfaces are mostly clean with minor spots; no strong odours; most high-touch areas are sanitised; floors are clean with minimal moisture; waste is mostly segregated and disposed of correctly.
Pass	Surfaces have some visible dirt; mild odours present; some high-touch areas missed; floors have some dirt or moisture; waste segregation and disposal need improvement.
Fail	Surfaces are visibly dirty; strong odours present; high-touch areas are not sanitised; floors are dirty or wet; waste is not segregated or disposed of correctly; non-compliance with AS/NZS 4187:2014 and Food Standards Australia New Zealand.