

Kitchen

Code: ANCMF-AU-I-K-01 • Facility: Industrial • Frequency: daily

Scope of Work

- Remove all rubbish and replace bin liners.
- Clean and sanitise all food preparation surfaces.
- Wash and sanitise sinks and taps.
- Clean and sanitise floors using appropriate methods.
- Wipe down and sanitise all kitchen equipment exteriors.
- Dust and clean all accessible surfaces, including shelves and ledges.
- Clean and sanitise walls and splashbacks.
- Ensure all cleaning is conducted using a colour-coded cleaning system to prevent cross-contamination.

Method

1. Begin by removing all rubbish and replacing bin liners, ensuring bins are clean and free of odours.
2. Use a colour-coded cleaning system to clean and sanitise all food preparation surfaces, ensuring no cross-contamination.
3. Wash and sanitise sinks and taps, ensuring all soap and food residues are removed.
4. Mop floors with a sanitising solution, ensuring no residue is left behind.
5. Wipe down and sanitise all kitchen equipment exteriors, paying special attention to handles and frequently touched areas.
6. Dust and clean all accessible surfaces, including shelves and ledges, using appropriate dusting tools.
7. Clean and sanitise walls and splashbacks, ensuring no grease or food residues remain.
8. Conduct a final inspection to ensure all areas meet the required cleanliness standards.

Equipment

- Colour-coded cleaning cloths and mops
- Sanitising solutions compliant with Food Standards Australia New Zealand
- Dusting tools
- Rubbish bin liners
- Cleaning trolley
- Personal protective equipment (PPE)

Quality Criteria

Performance Level	Criteria
Excellent	All surfaces are visibly clean and sanitised, with no residues or odours. Floors are spotless and dry. Equipment exteriors are free of smudges and fingerprints. Bins are clean and odour-free.
Good	Surfaces are clean with minimal residues. Floors are clean with slight dampness. Equipment exteriors have minor smudges. Bins are clean with slight odour.
Pass	Surfaces are generally clean but with some residues. Floors are clean but damp. Equipment exteriors have noticeable smudges. Bins are clean but with noticeable odour.
Fail	Surfaces have visible residues and are not sanitised. Floors are dirty or wet. Equipment exteriors are smudged and dirty. Bins are dirty and have strong odour.