

## Catering Trucks

Code: ANCMF-AU-TH-CT-03 • Facility: Transportation Hub • Frequency: daily

### Scope of Work

- Thorough cleaning and sanitising of all food preparation surfaces.
- Cleaning and sanitising of all storage areas, including shelves and cupboards.
- Wiping and sanitising of all external and internal surfaces of catering equipment.
- Emptying and cleaning of rubbish bins, ensuring proper waste segregation.
- Cleaning and sanitising of floors, including mopping and vacuuming.
- Cleaning and sanitising of sinks and taps.
- Dusting and wiping of all accessible surfaces.
- Ensuring all cleaning activities comply with Australian food safety standards.

### Method

1. Use a colour-coded cleaning system to prevent cross-contamination.
2. Begin by removing all rubbish and debris from the truck.
3. Apply appropriate cleaning agents to all surfaces, allowing dwell time as per manufacturer's instructions.
4. Wipe down surfaces with clean cloths, ensuring all areas are covered.
5. Sanitise all food preparation and storage areas using food-safe sanitisers.
6. Mop floors with a suitable detergent and sanitiser, ensuring no residue is left.
7. Rinse and sanitise sinks and taps thoroughly.
8. Inspect all areas to ensure compliance with cleanliness standards.

### Equipment

- Colour-coded cleaning cloths and mops
- Food-safe cleaning agents and sanitisers
- Vacuum cleaner with HEPA filter
- Mop and bucket
- Dusting tools
- Rubbish bags
- Personal protective equipment (PPE)

### Quality Criteria

| Performance Level | Criteria                                                                                                                                                                                                                                            |
|-------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Excellent</b>  | All surfaces are visibly clean and sanitised, no residue or streaks. No odours present. Rubbish bins are empty and clean. Floors are spotless and dry. All equipment is clean and sanitised. Meets all Australian food safety standards.            |
| <b>Good</b>       | Surfaces are clean with minimal streaks. No strong odours. Rubbish bins are empty but may have minor residue. Floors are clean with minor spots. Equipment is mostly clean and sanitised. Complies with most Australian food safety standards.      |
| <b>Pass</b>       | Surfaces are mostly clean but may have some streaks or residue. Mild odours present. Rubbish bins are emptied but not fully clean. Floors have visible dirt or spots. Equipment is partially clean. Meets minimum Australian food safety standards. |
| <b>Fail</b>       | Surfaces are visibly dirty or unsanitised. Strong odours present. Rubbish bins are full or dirty. Floors are dirty or wet. Equipment is dirty or unsanitised. Does not meet Australian food safety standards.                                       |