

Food Court

Code: ANCMF-AU-TH-FC-01 • Facility: Transportation Hub • Frequency: daily

Scope of Work

- Sanitising all food preparation and dining surfaces.
- Vacuuming and mopping all floor areas.
- Emptying and cleaning rubbish bins.
- Cleaning and sanitising all public touchpoints, including tables, chairs, and handrails.
- Dusting all horizontal surfaces, including ledges and fixtures.
- Cleaning glass surfaces and windows.
- Ensuring all cleaning activities comply with Australian workplace health and safety requirements.

Method

1. Use a colour-coded cleaning system to prevent cross-contamination.
2. Begin by removing all rubbish and debris from the area.
3. Vacuum all carpeted areas and mop hard floors using appropriate cleaning solutions.
4. Sanitise all tables, chairs, and food preparation surfaces with food-safe sanitiser.
5. Dust all surfaces, ensuring no accumulation of dust or debris.
6. Clean all glass surfaces with a streak-free glass cleaner.
7. Conduct a final inspection to ensure all areas meet the specified quality criteria.

Equipment

- Colour-coded cleaning cloths and mops.
- Vacuum cleaner.
- Floor mop and bucket.
- Food-safe sanitiser.
- Glass cleaner.
- Rubbish trolley.
- Dusting tools.

Quality Criteria

Performance Level	Criteria
Excellent	No visible dust or debris; all surfaces sanitised and free of streaks; bins empty and clean; no odours present.
Good	Minor dust or debris in non-critical areas; surfaces mostly sanitised with minimal streaks; bins empty but may have minor residue; no strong odours.
Pass	Noticeable dust or debris; surfaces sanitised but with visible streaks; bins not overflowing but not entirely clean; mild odours present.
Fail	Significant dust or debris; surfaces not sanitised; bins overflowing; strong odours present.