

How to?

2) Clean the kitchen properly

Why is this important?

Effective cleaning gets rid of bacteria on hands, equipment and surfaces, so it helps to stop harmful bacteria from spreading onto food.

What to do?

- Follow the 'End of day cleaning checklist', detailed in the 'Food Safety Record Book'.
- This should be checked by the Head Chef to ensure that it has been completed to satisfactory standard.
- This will ensure that the kitchen is cleaned daily to a suitable standard, and will ensure legal compliance of the kitchen with regards to cleanliness.
- Clear and clean as you go - Clear away used equipment or spilt food etc. as you work and clean work surfaces thoroughly. This will make final cleaning procedures easier, as well as ensuring a more hygienic environment to prepare food in throughout the shift.
- Use cleaning and disinfection products that are suitable for the job, and follow the manufacturer's instructions.
- Clean and disinfect food areas and equipment between different tasks, especially after handling raw food.

How to?

2) Clean the kitchen properly

Check your understanding by:

Briefly explain the importance of effective cleaning in the catering industry.

What check list should be followed to ensure effective cleaning of the kitchen?

Where is this checklist detailed?

True or false: you only need to clean hands and kitchen surfaces when they look dirty.

Briefly explain the principle of 'Clean as you go'.

You can tell it's correct if:

All equipment looks clean when not in use.

All team members look clean and are following basic hygiene principle e.g. Clean hands, face, hair etc.

Hints and tips:

Always 'Clean as you go'.

Share the 'load' as this will ensure that all team members are involved meaning that a better job can be done and kitchen environment will be maintained to a better standard.