



Hospitality and Catering

Food service area cleaning

Lesson 1

Obtain the skills required to carry out food service area cleaning correctly and safely.





Learning Objectives

- Define COSHH
- Recognise the PPE required for cleaning
- Identify how to use chemicals safely and correctly
- Interpret use of the correct mopping technique
- Explain the use of a cleaning rota and cleaning sign off records
- Summarise the use of risk assessments when cleaning
- Identify the different types of cleaning
- Outline how to use a dishwashing machine correctly





Learning Objectives

- Describe the key features of a wash area and its use
- State how to use and clean waste bins correctly
- Explain how to clean work surfaces correctly
- Recognise how to store food safely using stock rotation and checking dates
- Describe the different types of contamination, pest infestation identification and prevention
- List the role of an EHO and food hygiene ratings
- Summarise problems that might occur and how to deal with them correctly





Health and safety at work

There are legal requirements for keeping food service areas clean.

They keep staff and customers safe.





COSHH

Control of Substances that are
Hazardous to Health (COSHH).

This is the legislation that informs
people how to store and use dangerous
cleaning materials like bleach and
other chemicals.





COSHH basics

All cleaning materials should be stored in a separate, secure place away from food areas.





COSHH basics

Chemicals and cleaning agents
should not be stored on high shelves
in case of accidents.

Chemicals can contaminate food.





How do I know if a cleaning product is harmful?

The law states that all cleaning products that are harmful must be labelled with a warning.





How do I know if a cleaning product is harmful?

Risk assessment sheets will highlight how to use cleaning products safely e.g. wearing gloves when using bleach.





Personal protective equipment – PPE

We should be wearing uniforms that protect us from harm.





Personal protective equipment – PPE

When cleaning we should also
be aware that we might need to
wear extra PPE.





Extra – PPE

- Rubber gloves – protect skin from dangerous liquids.
- Face masks – prevent breathing in of dangerous droplets.





Revision Activity 1

List two items of PPE which should be worn when cleaning?