



Hospitality and Catering

# Food service area cleaning

## Lesson 4

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





# Washing up area

A well designed food service area will have a separate dish washing and waste disposal space.





# Dishwashing machines

In large service areas dishwashing machines use chemicals and very hot water in a preset cleaning cycle to clean, rinse and dry.





# Using dishwashing machines

- Dirt is scraped off or rinsed off the item
- It is placed onto racks and then into the machine
- Allow for the complete wash cycle to finish
- Remove the tray and clean items





# Everything at hand

- Plates are stacked
- Cutlery is placed in racks, ready to be polished
- Condiments on tables or service table





# Double sinks

Double sinks are used to rinse and clean. One sink for hot soapy water to clean, the other to rinse.





# Problems with hand washing crockery

Hot water goes cold and does not clean as effectively.

Cleaning water may not be changed at regular intervals, leaving grease and dirt.





# Dishwashing machines

Machines will also need to be disinfected regularly.

Dirt can build up and disinfecting can kill most bacteria.





# Revision Activity 4

**How should bins be emptied correctly?**