



Hospitality and Catering

# Food service area cleaning

## Lesson 2

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



# Dangerous chemicals

- Bleach – used for general deep cleaning
- Ammonia based products – used for deep cleaning and floors





# Difference between sanitiser and disinfectant

Sanitisers remove grease and dirt then also reduce bacteria to a safe level.

Disinfectants reduces bacteria to a safe level.





# Difference between sanitiser and disinfectant

Sanitise frequently during the day on all work surfaces after washing clean.





# Handling dangerous chemicals

Read the safety sign on the product.

Before touching the products, ensure you put on your PPE.

Plastic aprons, goggles, gloves and mask if required.





# Dangerous chemicals

Dilute the chemicals with water according to instructions.





# Mopping with dangerous chemicals

Always ring the excess moisture out of the mop after dipping in the liquid and before mopping the floor.





# Mopping with dangerous chemicals

This prevents slipping and splashes of chemicals.







# Mopping

Mopping is carried out following a method. Sweep from side to side, overlapping each sweep as you move across the floor.

This ensures no areas are missed.





# Mopping

Dip the mop in the cleaning liquid regularly and rinse well, drain and squeeze out excess liquid before starting again.





# Safety signs

Whilst mopping and after mopping you must place safety signs at the entrance of the service area. This warns people of a slip hazard.





# Cleaning rota

Every food service area should have a cleaning rota.

This ensures every area and piece of equipment will be cleaned regularly.





# Signing off

The cleaning rota should record when each task has been completed. It should be signed and dated by the person who has carried out the cleaning.





# Revision Activity 2

**Describe the correct mopping method?**