



Hospitality and Catering

Food service area cleaning

Lesson 3

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





Risk assessments

All staff should be made aware
of risks that involve cleaning.





Risk assessments

You should be trained or informed of any risks. If you are unsure you should ask your supervisor for advice.





When to clean

General cleaning happens all the time.

Usually cleaning and sanitising service areas and mopping spillages.





When to clean

Deep cleaning should only happen when the service area is closed. This is to prevent any cross contamination of chemicals and food.





Deep cleaning

- Vacuuming and mopping of the service area
- Deep cleaning any surfaces
- Deep cleaning any equipment and furniture
- Clearing and cleaning bins





General cleaning

‘Clean as you go’ is a popular phrase and ensures you never have a build up of dirty crockery, utensils, equipment, surfaces or food waste.





Revision Activity 3

What activities are classed as deep cleaning?