



Hospitality and Catering

Food service area cleaning

Lesson 5

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





Waste bins

Bins should be emptied just before it is full.

Never overfill a waste bin, it will be hard to handle and may split and spill.





Waste bins

Waste bins should be emptied with gloves and bags taken away from the kitchen, service or eating area to a safe covered food waste bin area.





Waste bins

Before new bags are placed into the bins it is a good practice to clean them with hot soapy water and then spray with sanitiser.





Waste bins

Bins should be deep cleaned regularly with hot soapy water and then bleach or disinfectant.





Cleaning work surfaces

Tables and surfaces are cleaned by washing with hot soapy water.

Wipe clean any excess liquid and then sprayed with sanitiser.





Cleaning work surfaces

Sanitiser is left for a while to kill bacteria and if it has not dried naturally it can be wiped dry with paper towels.





Putting food away

At the end of service or a shift all food should be stored away correctly.

- Food
- Sauces
- Condiments





Putting food away

All chilled items should be placed in clean covered containers and placed on the correct shelf in the refrigerator.





Refrigerator storage

At the end of service, refrigerators are washed and sanitised. Products placed back onto the shelves in the correct places.





Stock rotation

Arrange the refrigerator into items that need to be used the next day.





Date checking

Checking use by and best before dates is part of cleaning, it is a preventative measure.



Dry goods

All dry goods should be placed back into the dry store cupboard, labelled and covered.





Revision Activity 5

What is stock rotation?