



Hospitality and Catering

Kitchen area cleaning

Lesson 4

Learn how to become an expert at keeping the kitchen area clean in a hospitality and catering environment.





Cleaning Rota

Every kitchen should have a cleaning rota.

This ensure every piece of equipment will at some point in the week have a deeper clean.





Signing off

The cleaning rota should include all equipment and areas to be cleaned and how often they should be cleaned. Each completed task should be signed and dated by staff on a cleaning sign off sheet.





Risk assessments

All staff should be made aware of risks in the kitchen. That includes cleaning.





Risk assessments

Staff should be trained or informed of any risks. If you are unsure, you should ask the supervisor for advice.





When to clean

General cleaning should take place most of the time throughout the day in the kitchen.





When to clean

Deep cleaning should only happen when the kitchen is closed.

Preventing any cross contamination of chemicals onto food.





General cleaning and workflow

Keeping clean allows people to stay safe and helps to work in an organised manner.

A good workflow is making sure that dirty items do not come into contact with clean items.





General cleaning and workflow

‘Clean as you go’ is a popular phrase and ensures we never have a build up of washing up or food waste.





Everything at hand

Regular cleaning of equipment with hot soapy water should be carried out throughout the day as and when needed.

Dry items and store for easy access.





Everything at hand

Kitchens usually have equipment stands for cleaned items.

Make sure that items used regularly are easy to access.





Kitchen design

A well designed kitchen will have a 'flow' which allows for dirty items to leave the kitchen preparation and cooking area to be cleaned ready for use.





Kitchen design

Washing areas should be separate from the main kitchen area.

The law state that a food business should have a separate hand wash sink to prevent cross contamination



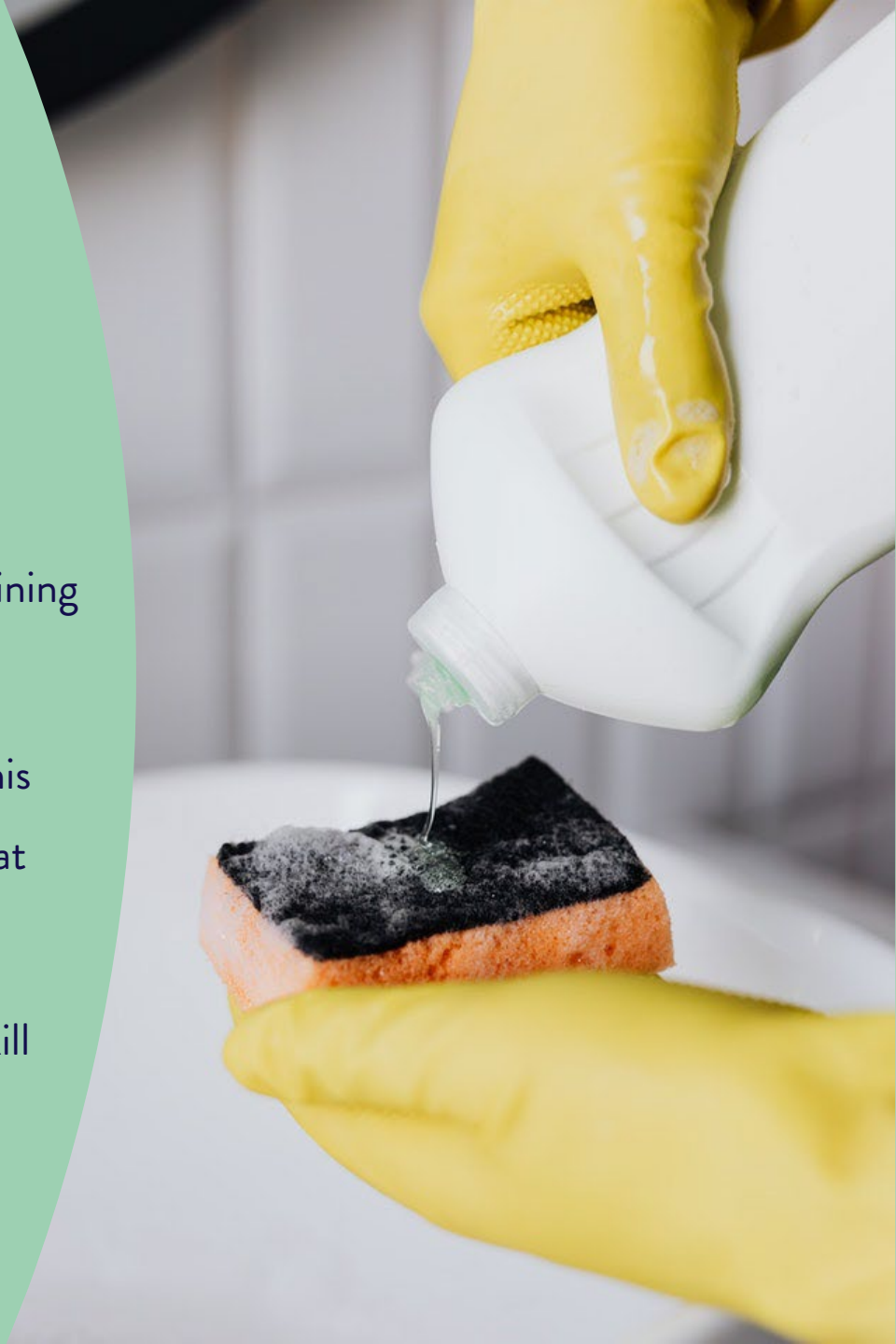


Double sinks

If utensils are washed manually then they should be washed in hot, soapy water containing detergent.

Then dipped or rinsed in clean hot water. This removes bubbles and cleaning chemicals that might contaminate food.

A detergent or sanitiser should be used to kill any bacteria





Problems with hand washing equipment

Water goes cold and is not as effective at cleaning.

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



Washing machine

In larger kitchens washing machines will use stronger chemicals and very hot water in a pre-set cleaning cycle to clean, rinse and dry.





Washing machine

Machines will also need to be disinfected at the end of every shift.

Dirt can build up in the smallest of places. Disinfecting can kill bacteria





Revision Activity 4

What does clean as you go mean?