



Hospitality and Catering

Kitchen area cleaning

Lesson 6

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





Putting food away

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





Putting food away

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





Refrigerator storage

At the end of service, refrigerators are washed and sanitised. Products are placed back onto the shelves and kept separate.





Refrigerator storage

Raw meats and fish – bottom shelf

Cooked meats – above bottom shelf.

Dairy – top shelf





Stock rotation

Arrange the refrigerator into items that need to be used soon at the front.

Check for pest infestation and other types of contamination in the refrigerator and storage areas.





Spoilage

If food is not rotated and used it will spoil and has the potential to grow dangerous micro-organisms which can make people ill and contaminate other food.

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





Dry goods

All dry good should be placed back into the dry store cupboard and covered.





Dry goods

Sweep and mop the dry storage area and check for pest infestation.

Pest like dark areas with access to food.





Types of contamination - microbial

Bacteria, yeast and mould.

These contaminants only build up when there is warmth, moisture and food.

Kitchens are ideal breeding grounds so the correct storage conditions must be maintained.





Types of contamination

Physical contamination – when there is a foreign object present in the food e.g. blue paper towel from cleaning.

Chemical contamination – a chemical substance in the food e.g. bleach residues from not rinsing surfaces after use.





Types of contamination - Allergens

Food can contaminate other food. Foods that are more likely to trigger an allergic reaction must be stored away from other foods.

For example, nuts, seafood and dairy.





Separate refrigerators

Using separate refrigerators is the ideal way of storing food apart e.g. meat refrigerator and allergen refrigerator.

Keeping clean and separate reduces the risk.





Staff areas

Staff changing rooms, toilets and rest areas must also be included in any cleaning routine and rotas.





Staff areas

There is a risk of contamination from people leaving and returning to the kitchen, when other staff areas are not as clean.





Spotting pest infestation

- Packaging has been nibbled
- Droppings on the floor
- Nesting material
- Footprints
- Odour
- Dead pests





Pest prevention

Leaving mouse and rat traps is part of keeping the kitchen clean, but never next to food.

Making sure that electric fly killer traps are left on all the time to attract and kill any flying insects.





Knowing when to throw things away

When food goes past its used by date it must be thrown away and all the containers and storage area cleaned.





Knowing when to throw things away

Fruit and veg: Looks soft and changes colour

Raw meat and fish: Smell and change colour.





Revision Activity 6

List two signs of pest infestation?