



Hospitality and Catering

Kitchen area cleaning

Lesson 7

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





Environmental health officers - EHO

Kitchens are inspected regularly for food safety by a local EHO.

They will grade the kitchen on its food safety levels.





What EHO look at

- Food storage conditions
- Chemical storage
- Temperature records
- Cleaning procedures and rotas
- Effective pest control
- Training records
- Any other relevant documentation
- Workflow and hygiene





Food hygiene rating

The higher the rating the more compliant with food safety and the cleaner you are, which will result in being audited by an EHO annually.

If you have a poor rating, the EHO will return, usually within days or weeks and can even shut down the kitchen.





Problems you might face

- Staff not complying with procedures – lazy and untrained staff
- Poorly designed kitchen – the workflow is causing cross contamination issues



Problems you might face

- Old cleaning materials – smelly mops and cloths containing bacteria
- Insufficient cleaning materials
- Incorrect or inappropriate cleaning materials- domestic products not appropriate for commercial use





Dealing with problems

Talk with your supervisor.

Request cleaning products and equipment when needed.





Contact your EHO

Having a good working relationship with your EHO will make it easier to ask for advice and make changes before an inspection.

A hand in a blue nitrile glove holds a large, semi-transparent hexagonal graphic. The word "Audit" is written in white, bold, sans-serif font inside the hexagon. To the right of the word, there are three smaller hexagonal icons: one showing a group of three people, one showing a checklist with a key icon, and one showing a magnifying glass over a document. The background of the entire page is a blurred image of a person in a dark suit and a blue and white striped tie.

Audit



Contact your EHO

Inviting them to inspect shows you are
eager to work within the law.





Contact your EHO

In worst case scenarios where you feel there is a serious risk to public health and your employer is not listening to your concerns.





Have pride in your work

Working in kitchens is seen as a respectful profession.

Keep clean, follow the law, enjoy your job, protect others.





Revision Activity 7

List two things an EHO might look at during a visit?