

KITCHEN & CANTEEN CLEANING STANDARDS

Clean kitchens. Safe food. Happy people.

High standards prevent contamination, protect health and help us deliver a professional service every time.

-  **BE SAFE**
-  **WORK SMART**
-  **RESPECT**
-  **DELIVER QUALITY**

REMEMBER

- Follow the cleaning schedule and food safety rules.
- Use the right products, equipment and PPE.
- Clean from clean to dirty and top to bottom.
- Pay attention to detail – don't miss hidden areas.
- Report low supplies, faults or issues.



A clean kitchen keeps food safe, prevents illness and protects our reputation.

KEY AREAS & STANDARDS



COOKING EQUIPMENT



- Clean hobs, ovens, grills and extractors.
- Remove grease and food residue.
- Clean knobs, handles and controls.



SINKS & FOOD PREPARATION AREAS



- Clean and disinfect sinks and taps.
- Remove limescale and food debris.
- Keep worktops clean and dry.



FRIDGES & FREEZERS



- Check temperatures and report issues.
- Wipe shelves, drawers and seals.
- Remove spills and expired items (if permitted).



WORKTOPS & SURFACES



- Clean and disinfect all surfaces.
- Pay attention to corners and joins.
- Keep areas clear and clutter free.



BINS & WASTE AREAS



- Empty bins regularly.
- Clean inside and out.
- Keep lids closed and area clean.



SMALL EQUIPMENT



- Wipe microwaves, kettles, toasters and dispensers.
- Unplug before cleaning.
- Keep clean and in good working order.

WE WORK IN MANY DIFFERENT ENVIRONMENTS

Different places, same high standards.

OFFICE KITCHENS



SCHOOL & NURSERY CANTEENS



RESTAURANTS



HOTELS



MANUFACTURING FACILITIES



HEALTHCARE & CARE HOMES



✓ Food safe. People safe. Every time.

FOOD SAFETY – KEY RULES



Wash hands before cleaning food areas.



Use clean equipment and cloths.



Keep food at safe temperatures.



Prevent cross contamination.



Report any food safety issues.

✓ When in doubt – ask your supervisor.

DON'T FORGET – HIDDEN AREAS

BEHIND EQUIPMENT



UNDER EQUIPMENT



EXTRACTOR FILTERS



SHELVES & EDGES



APPLIANCE SEALS



DOOR HANDLES & LIGHT SWITCHES



✓ Look high, look low, look behind and inside.

PREVENT CROSS CONTAMINATION

Use the correct colour coded materials.



RED Raw meat areas and high risk food (e.g. raw poultry).



BLUE General areas and equipment.



GREEN Fruit, vegetables and salad preparation.



YELLOW Cooked food areas and serving areas.



Do not use the same cloth in different areas. Wash or dispose of cloths after use.



Clean cloths = clean results. Dirty cloths = spread germs.



KITCHEN CLEANING – STEP BY STEP PROCESS



1 CLEAR & PREPARE

Remove food, clear surfaces and clutter. Scrape, not rinse, food into the bin.



2 PRE-TREAT GREASE & SOIL

Apply degreaser to greasy areas and difficult soil. Allow time to work (follow product instructions).



3 CLEAN SURFACES & EQUIPMENT

Use the correct product and cloth. Clean from clean to dirty, top to bottom.



4 CLEAN SINKS & TAPS

Clean and disinfect sinks and taps. Remove limescale and water marks.



5 RINSE (IF REQUIRED) & WIPE DRY

Rinse food contact surfaces with clean water if required. Wipe dry with a clean cloth.



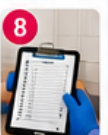
6 DISINFECT FOOD CONTACT SURFACES

Apply disinfectant to food contact surfaces. Allow correct contact time.



7 FLOORS

Clean floors last. Use the right product. Wet floor sign in place.



8 CHECK & REPORT

Check all areas. Refill supplies. Report any issues or faults.

OUR PRODUCTS & DILUTION GUIDE (EXAMPLE)

PRODUCT	USE	DILUTION	COLOUR CODE
 EVANS EC2 HEAVY DUTY CLEANER & DEGREASER	Ovens, hobs, grills, extractors, fryers, floors and general degreasing.	1:20 (50 ml per 1 L) General use	YELLOW
 EVANS EC4 MULTI-SURFACE CLEANER & SANITISER	Surfaces, worktops, tables, fridges (exterior), small equipment.	1:100 (10 ml per 1 L) General use	PURPLE
 EVANS EC9+ WASHROOM (DESCALER)	Sinks, taps, stainless steel, limescale removal.	1:60 (10 ml per 600 ml) Disinfection (1 min contact time)	RED
 EVANS ODOR FRESH	Air freshening and odour control.	Ready to use	GREEN

i Always read product labels and COSHH information before use. Use the correct dilution. Do not mix chemicals.

TOP TIPS FOR A SAFE & CLEAN KITCHEN

- ✓ Clean as you go – don't let dirt build up.
- ✓ Use the right product for the right job.
- ✓ Change cloths regularly and when dirty.
- ✓ Keep cloths out of sink water.
- ✓ Use disposable cloths in food areas if provided.
- ✓ Store cleaning chemicals safely.
- ✓ Keep floors dry and free from spills.
- ✓ Report maintenance or equipment faults.



Right product.
Right equipment.
Right method.
Every time.

KNOWLEDGE CHECK

Circle the correct answer.

- What is the correct dilution of EC9+ for disinfection?
A 1:10 B 1:30 C 1:60 D 1:100
- Which colour cloth should you use on raw meat areas?
A Red B Green C Blue D Yellow
- What is the correct order of cleaning?
A Floors first B Clean to dirty C Dirty to clean D Sinks first
- Where floor B Use store chemicals? C Wipe by the sink
A On to should you do if you find a fault with equipment?
D Sinks first
- A Ignore it B Tell a colleague C Report it D Fix it yourself



TIP OF THE MODULE

A clean kitchen shows we care. Safe food. Happy people. Great service.



TRAINING RECORD

I confirm that I have received, read and understood the content of Module 10 – Kitchen & Canteen Cleaning.

Employee Name: _____ Date: _____
Employee Signature: _____ Date: _____
Trainer Name: _____ Date: _____
Trainer Signature: _____ Date: _____



This training does not replace site specific instructions or risk assessments. Always follow the rules and use your judgement.



BE SAFE



WORK SMART



RESPECT



DELIVER QUALITY