

Cleaning for Caterers

These resources provide a comprehensive learning module to understand the reasons of practical food safety procedures. They are ideally suited to a wide range of learners, as they more than fulfill the requirements of Basic Food Hygiene (NVQ Level 2) and so provide the resources to meet the mandatory requirement for all FE and HE hospitality students to obtain this qualification.

Through an understanding of the scientific reasons for a food safety the student achieves the knowledge of how to manage food safety in an operational unit and also from the large company's perspective for the implementation of HACCP, making the resource suitable for HE students to enter management roles in industry.

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This resource identifies processes and methods to ensure all food preparation areas are free from any potential contaminants.

Section 1. Learning Outcomes – Cleaning

Cleaning safely means cleaning in places you cannot see.

A clean kitchen is one which has been thoroughly cleaned to prevent the contamination of food by living and non-living contaminants bacterial and material (chemicals and particles from metal and glass) contamination of food. For a kitchen to be clean it must be properly cleaned and sanitised, following the instructions of the cleaning agents.

Section 2. Six Point Cleaning Plan

- 1. Pre-clean**
Remove all debris, loose dirt (such as sweeping of floors, and wiping of work surfaces)
- 2. Main clean**
Remove grease and waste using detergent and appropriate cleaning materials with hot water.
- 3. Rinse**
Remove detergent and leave clean.
- 4. Disinfect with appropriate chemical spray.**
- 5. Final rinse to remove all traces of disinfectant.**
- 6. Dry (air dry or use disposable towels)**

The six point cleaning plan can be adapted by using different company's cleaning products.

Stages 2, 3 and 4 may be combined in a single specialised cleaning product.

Also Stage 5 and 6 may be combined with the use of a surface sanitizer.

Section 3. Key Points Revision

For a kitchen to be clean it must be properly cleaned and sanitised, following the instructions of the cleaning agents;

1. Always clean as you work.
2. Make sure that your work area is cleaned and disinfected after each task and that all waste is cleared.
3. The work place must be as safe as possible and uncluttered.
4. Try to leave tasks such the preparation of raw meat/chicken until the last. For it is vital that the entire work place (including all surfaces) is thoroughly cleaned and disinfected immediately after preparing/handling raw meats.
5. Never leave your work place cluttered as this leads to cross-contamination and is a hazard in the kitchen.

Section 4. Revision Points and Definitions

Detergents remove the environment for bacteria to live, by dissolving grease and dirt, and by destroying the film, slime produced by bacteria Detergents do not kill bacteria.

Sanitisers kill bacteria and some cleaning products will combine both sanitisers and detergents to make cleaning simpler and quicker Always follow the manufacturer's instructions.

To help the cleaning process you can use heat which is called *thermal energy*.

Also you may choose to rub hard this is *kinetic energy*.

Revisit the 6 point cleaning plan- this may be changed depending on the instructions from your manufacturers of cleaning products.

Many companies have a contract with a major company who should provide training and complete information on all products and their uses.

Never store chemicals in the same area as food.

Always wear recommended safety equipment.

Section 5. Safe Food Handling Practices- Daily Routine

1. At the end of each shift the entire kitchen must be cleaned.
2. This includes all work surfaces, walls (where food debris and grease may have collected), floors and equipment.
3. These areas must be cleaned according to the six point cleaning plan.

4. Always ensure that cleaning agents, detergents and disinfectants cannot contaminate food.
5. These products should only be used when all food is stored. This especially applies to chemical sprays for de-greasing, where the appropriate safety precautions must be taken as stipulated by the manufacture/supplier.
6. It is essential that manufacturer/supplier information on usage, storage safety precautions and hazards must be clearly displayed in the form of Material Safety Data Sheets.
7. All cleaning materials must be stored away from food and food storage areas, including dry goods.
8. Cleaning checks should be made by a competent person to ensure that cleaning standards are maintained and records are kept, again to ensure *due diligence*.
9. Records of cleaning and inspection should be constantly maintained. The results of monitoring with swabs and other mechanisms to measure bacterial levels must also be documented and recorded.
10. Companies which supply cleaning products and materials will include instructions, recommendations and Material Safety Data Sheets. These recommendations and procedures should be followed at all times.

Credits

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