
A clean kitchen throughout service

Keep work areas safe and ready for the next task.

01 Clear and clean between tasks

Remove debris. Clean and disinfect food-contact surfaces when required, especially after raw food.

02 Deal with spills promptly

Keep people away from wet or contaminated floors. Clean and dry them safely.

03 Put equipment away clean

Keep clean equipment protected. Separate it from dirty items and raw-food equipment.

04 Empty waste safely

Remove rubbish regularly. Keep bins clean and do not let waste build up or spill over.

05 Complete closing checks

Follow the cleaning schedule. Check food storage, surfaces, equipment and floors before leaving.

Use each chemical as directed, with the required contact time and protection. Store cleaning products away from food. Never mix chemicals.