
SITHCC004A

CLEAN AND MAINTAIN KITCHEN PREMISES

FACT SHEET 1 – CLEANING AND SANITISING

Cleaning is the removal of all dirt, such as dust, grease, food scraps and other deposits, from the surface of all equipment and food areas. This can be completed by:

- scraping
- rinsing
- washing
- rinsing again to remove all the soap.

Sanitising is the process of sterilising (killing bacteria) in an area by using a chemical product and following usual cleaning procedures. Bleach is the base of most sanitising products, and must be used according to the directions on the label.

Heat is also an effective sanitiser. When water and oven temperatures are used to sanitise equipment, temperature must be over 75°C. Most commercial dishwashers can be set at minimum temperatures to ensure utensils are free from bacteria.

Cleaning and Sanitising Glassware, Cutlery and Crockery

Most commercial dishwashers have a dispenser to ensure correct levels of detergents, rinse aide and sanitisers are used for each load.

To clean and sanitise glassware, cutlery and crockery using a commercial dishwasher:

- Scrape – to remove all visible waste from the items.
- Pre-rinse – cold water pre-wash to remove excess grime and soften other grime.
- Wash – at or above 66°C to 71°C for 60 seconds to complete removal of all food from items being cleaned.
- Rinse – at 77°C to 82°C for 10 seconds to complete the sanitising process. Rinse aid is usually added at this stage.
- Dry – heat generated by the machine enables dishes to dry.

To clean and sanitise glassware, cutlery and crockery by hand-washing:

- Scrape – to remove all visible waste from the items.
- Pre-rinse – cold water pre-wash to remove excess grime and soften other grime.
- Wash – at 45°C to complete removal of all food from items being cleaned.
- Rinse – at 77°C for 30 seconds to sanitise all items being cleaned.
- Air Dry

Cleaning and Sanitising Benches and Food Preparation Areas

- Brush, wipe or scrape surface to remove all obvious dirt.
- Rinse to remove all remaining food particles.
- Wash with hot soapy water.
- Rinse with hot clean water.
- Wipe over with sanitiser according to label directions.
- Air dry.

FACT SHEET 2 – STORING HAZARDOUS CHEMICALS

Chemicals should be stored and handled in the following way:

- In a separate storeroom away from all other products.
- The store area must be well lit and ventilated.
- Heavy containers of chemical must be stored on low shelves to avoid personal injury, dropping or spillage when moving them.
- Chemicals should be stored in sealed, labelled containers with clear directions for use and first aid directions. Material safety data sheets (MSDS) must be on file and readily accessible.
- Chemicals should be kept away from naked flame.
- Never store chemicals in used food containers.
- Never leave chemicals in areas where customers may come into contact with them.
- Always follow the instructions on the containers when using chemicals.



ACTIVITY 1

Read the case study below and answer the questions that follow.

The Manager of The Northern Hotel decided he could buy cleaning chemicals and materials cheaper from a sales representative who called into the hotel occasionally. The Manager had never heard of the company represented; however, the salesperson insisted that these chemicals met the required standards.

The Manager purchased a supply of the cleaning products and a sanitiser for the hotel kitchen.

An Environmental Health Officer visited the premises to complete his three-monthly check and noticed that all the garbage bins were smelly and different areas in the kitchen were not up to their normal level of cleanliness.

After speaking with the Manager, he collected samples of the chemicals and took a garbage bin for testing.

Once tested, the chemicals were found to be so weak that they were useless, particularly the sanitiser.

The Manager also found that the staff tried to keep their areas clean by using larger quantities of chemicals than they did with the previous products. Chemical deliveries were being made weekly instead of monthly and the bill for cleaning chemicals had tripled.

1. Did the Manager buy from a reliable supplier?

2. Can you identify the various costs to the establishment caused by the Manager buying cheap, unreliable products?

3. Could the Environmental Health Officer have fined the establishment and the Manager for using products that did not keep the kitchen clean and sanitised?

4. What law allows the Environmental Health Officer to take samples for testing?

5. Which legal requirement did the Manager forget when he purchased unknown chemicals from a door-to-door salesperson?

FACT SHEET 3 – CLEANING THE PREMISES

Cleaning Programs

When compiling a cleaning program, the following points must be taken into consideration:

- Chemicals to be used
- Equipment required to complete the task
- Occupation Health and Safety issues
- Training of staff if required
- Time frame available
- Kitchen layout

Chemical Selection

Neutral Detergents

- Hand-washing detergents used for glasses, plates, cutlery, serving ware, etc.
- All-purpose cleaners for floors, stainless steel and walls.
- Dishwashing detergents, a high alkaline solution.

Disinfectants

- To kill bacteria and other micro-organisms.

Sanitisers

- Detergent and disinfectant to clean and destroy bacteria.

Degreaser

- Product used to clean embedded grime eg. in ovens.

Cleaning Agents

Cleaning agents are used to eliminate or minimise the potential for bacterial growth.

- Walls – Neutral or all-purpose detergent
- Floors – Neutral or all-purpose detergent
- Benches – Sanitiser
- Dry Stores – Sanitiser
- Ovens – Degreaser
- Grill Plates – Degreaser
- Dishwasher – Alkaline detergent followed by rinse aid

Environmental Issues

The environment should always be considered when selecting, using and disposing of chemicals. Bio-degradable detergents are the preferred choice as they are designed to break down in water and cause less pollution.

ACTIVITY 2

Complete the following table outlining the recommended cleaning procedures for the following areas within a kitchen:

ITEM	PROCEDURE	FREQUENCY
WALLS		
FLOORS		
FOOD PREPARATION AREAS		
COOL ROOMS		
DRY STORES		