

CLEANING

CLEANING METHOD

- **Remove any obvious food and dirt**
- **Wash the surface with soapy water (diluted detergent) to remove grease, food and dirt**
- **Rinse with clean water to remove detergent**
- **Apply a disinfectant or steriliser**
- **Leave to dry naturally or use a clean disposable cloth**
- **Apply stainless steel cleaner at the END OF THE DAY AFTER YOU HAVE GONE THROUGH YOUR CLEANING ROUTINE AS ABOVE.**

NB This procedure should be followed regularly throughout the day, before and after any food contact.

FILL IN OPENING AND CLOSING CHECKS AND FILE DAILY.

EFFECTIVE CLEANING IS ESSENTIAL TO GET RID OF HARMFUL BACTERIA AND STOP THEM SPREADING TO FOOD.

HIGH PRIORITY CLEANING

- **REGULARLY** was / wipe and disinfect all items people touch frequently and allow these to dry naturally, such as

WORK SURFACES

SINKS

TAPS

DOOR HANDLES

SWITCHES

CAN OPENERS.

- **WASH AND DISINFECT REFRIGERATORS REGULARLY**

OTHER CLEANING

- **Items that do not touch food are not as high priority but should be cleaned effectively**

DRY GOODS STORAGE AREAS

FLOORS

MICROWAVES