

Weekly cleaning

Firstly remove and discard all refuse according to organisational procedure.

Wash the inside and the outside as well as the lid of the bin with hot water and a strong detergent.

Rinse the entire bin with clean water and dry with disposable paper towel.

Sanitize the bin, once completely dry.

Daily cleaning

Discard refuse daily and wipe the outside of the bin to prevent the spread of bacteria.



Summative assessment

Question 1

Describe the difference between detergent and disinfectant.

Question 2

Cleaning can become a daunting task, but there are ways to make it easier.

Name the **principles which should be adhered to when cleaning in a food service facility.**

Question 3

Swabbing is an effective test which can be carried out to determine the cleanliness of a surface.

Explain the swabbing procedure.

Question 4

Every establishment should adhere to a cleaning schedule. When setting up a cleaning routine, what factors should be kept in mind?

Question 5

If used incorrectly, chemicals can do more harm than good. What are the guidelines for use of disinfectants?

Question 6

Certain cleaning procedures will be scheduled:

- Preshift cleaning (items and areas that must be cleaned before a shift is to start)
- Post shift cleaning (items and areas that must be cleaned at the end of a shift)
- Daily cleaning (items or areas which are to be cleaned every day)
- Weekly cleaning (items or areas that are to be cleaned every week)
- Periodically (only at certain times, usually less regularly than once a week)

State how often the following areas will be cleaned:

Floors

Walls

Windows

Grills and ovens

Large equipment such as slicers and dough mixers

Small equipment such as graters, sieves and piping bags

Fridges

Freezers

Dry store