

Tafarn Cwmdu – Kitchen Cleaning Schedule

Item to be Cleaned	Frequency	Precautions	Method of Cleaning
Worktops	<ul style="list-style-type: none"> • Before starting food preparation/service • At the end of food preparation/service • When switching from raw to ready to eat products (and vice versa) • As often as necessary during serving to keep surfaces clean during normal working 	<ul style="list-style-type: none"> • Wear gloves • Avoid contact with eyes 	<ul style="list-style-type: none"> • Remove or cover leftover food • Remove visible soiling. • Spray surface with ASTONISH ANTIBACTERIAL SURFACE CLEANSER and leave for 5 minutes. • Wipe with a clean damp cloth • Leave to dry naturally
Hand wash sink	<ul style="list-style-type: none"> • Before starting food preparation/service • At the end of food preparation/service • As often as necessary during serving to keep surfaces clean during normal working 	<ul style="list-style-type: none"> • Wear gloves • Avoid contact with eyes 	<ul style="list-style-type: none"> • Remove visible soiling. • If heavy soiling wash in ECOVER CREAM CLEANER diluted 30-60ml in 5 litres warm water to lift grease and any stains. • Spray surface with ASTONISH ANTIBACTERIAL SURFACE CLEANSER and leave for 5 minutes. • Wipe with a clean damp cloth • Leave to dry naturally
Sink, taps and door handles	<ul style="list-style-type: none"> • Throughout food preparation/service to minimise risk of cross contamination 	<ul style="list-style-type: none"> • Wear gloves • Avoid contact with eyes 	<ul style="list-style-type: none"> • Remove visible soiling. • If heavy soiling wash in ECOVER CREAM CLEANER diluted 30-60ml in 5 litres warm water to lift grease and any stains. • Spray surface with ASTONISH ANTIBACTERIAL SURFACE CLEANSER and leave for 5 minutes. • Wipe with a clean damp cloth • Leave to dry naturally
Crockery, cutlery, dishwasher proof pots and pans	<ul style="list-style-type: none"> • After each use 	<ul style="list-style-type: none"> • Apron, safety glasses and gloves to be worn when changing chemical containers 	<ul style="list-style-type: none"> • Remove gross debris and place in refuse bin. • Load dishwasher as per the dishwasher user guide. • Allow the normal wash cycle to proceed. • Allow the cleaned items to drain dry

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Pots and Pans	<ul style="list-style-type: none"> • After each use 	<ul style="list-style-type: none"> • Wear Gloves 	<ul style="list-style-type: none"> • Remove gross debris and place in refuse bin • Soak and scrub in ECOVER WASHING UP LIQUID 15ml to 3 litres of hot water and rinse in hot water • Leave to dry naturally
Chopping Boards	<ul style="list-style-type: none"> • After each use 	<ul style="list-style-type: none"> • Wear gloves • Avoid contact with eyes 	<ul style="list-style-type: none"> • Remove any food or food products from immediate area to be cleaned. • Spray cutting board or block with ASTONISH ANTIBACTERIAL SURFACE CLEANSER and leave for 5 minutes. • Wipe with a clean damp cloth • Leave to dry naturally • Alternatively, if the cutting boards or blocks fit into a utensil sink they can be soaked and scrubbed in ECOVER WASHING UP LIQUID 15ml to 3 litres of hot water and rinse in hot water. • Leave to dry naturally.
Microwave	<ul style="list-style-type: none"> • At the end of food preparation/service • On an “as required” basis if spillage 	<ul style="list-style-type: none"> • Wear gloves • Avoid contact with eyes 	<ul style="list-style-type: none"> • If heavy soiling wash in ECOVER CREAM CLEANER diluted 30-60ml in 5 litres warm water to lift grease and any stains. • Spray with ASTONISH ANTIBACTERIAL SURFACE CLEANSER and leave for 5 minutes. • Wipe with a clean damp cloth • Leave to dry naturally
Floors	<ul style="list-style-type: none"> • At the end of food preparation/service 	<ul style="list-style-type: none"> • Wear gloves 	<ul style="list-style-type: none"> • Move all mobile racks, shelves, tables, chairs and other easily moved items. • Sweep area well with a dry brush to remove gross debris and place in refuse bin. • Clean all floor area with FLASH ALL PURPOSE CLEANER dilute 60ml (2 capfuls) in 5 litres hot water using a mop colour mop and

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			<ul style="list-style-type: none"> bucket; changing solution as necessary • Allow to air dry. • Replace any racks, shelves, tables and chairs after cleaning
Waste Bins	<ul style="list-style-type: none"> • At the end of food preparation/service • When full 	<ul style="list-style-type: none"> • Wear gloves • Avoid contact with eyes 	<ul style="list-style-type: none"> • Empty bins – recycling bags (blue) to bin in piggery, general bags (black) to black dustbins, food waste bags to compost unit in piggery • If heavy soiling wash in ECOVER CREAM CLEANER diluted 30-60ml in 5 litres warm water to lift grease and any stains. Colour cloth • Spray both inside and out of waste bin with ASTONISH ANTIBACTERIAL SURFACE CLEANSER and leave for 5 minutes. • Wipe with a clean damp cloth Colour cloth • Leave to dry naturally
Dishwasher	<ul style="list-style-type: none"> • End of food preparation/service 	<ul style="list-style-type: none"> • Wear gloves • Avoid contact with eyes 	<ul style="list-style-type: none"> • Run the Dishwasher empty cycle. • Remove any filters, traps and wash arms as necessary. • Clean traps, filters and wash arms by soaking and scrubbing in ECOVER WASHING UP LIQUID 15ml to 3 litres of hot water and rinse in hot water • Spray dishwasher inside and out with ASTONISH ANTIBACTERIAL SURFACE CLEANSER and leave for 5 minutes. • Wipe with a clean damp cloth • Leave to dry naturally • Replace traps, filters and wash arms.
Cooker Hob	<ul style="list-style-type: none"> • At the end of food preparation/service • On an “as required” basis if spillage 	<ul style="list-style-type: none"> • Wear gloves • Avoid contact with eyes 	<ul style="list-style-type: none"> • Isolate from electrical supply and if hot allow equipment to cool.

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			<ul style="list-style-type: none"> • Remove ant parts that will fit into utensilsink and soak and scrub in ECOVER WASHING UP LIQUID 15ml to 3 litres of hot water and rinse in hot water. Allow to dry naturally • If heavy soiling on cooker hob surface wash in ECOVER CREAM CLEANER diluted 30-60ml in 5 litres warm water to lift grease and any stains. • Spray cooker hob surface with ASTONISH ANTIBACTERIAL SURFACE CLEANSER and leave for 5 minutes. • Wipe with a clean damp cloth • Leave to dry naturally • Replace removed parts
Fridge	<ul style="list-style-type: none"> • Weekly • On an “as required” basis if spillage 	<ul style="list-style-type: none"> • Wear gloves • Avoid contact with eyes 	<ul style="list-style-type: none"> • Remove any food or food products from immediate area to be cleaned. • Switch off electricity to unit • If heavy soiling wash in ECOVER CREAM CLEANER diluted 30-60ml in 5 litres warm water to lift grease and any stains. • Spray area with ASTONISH ANTIBACTERIAL SURFACE CLEANSER and leave for 5 minutes. • Wipe with a clean damp cloth • Leave to dry naturally • Switch unit on again and replace food when unit at the correct temperature.
Deep fat Fryer	<ul style="list-style-type: none"> • As required 	<ul style="list-style-type: none"> • Wear gloves • Wear apron • Wear face mask 	<ul style="list-style-type: none"> • Turn off heat, drain oil and remove sediment with hot water. • Fill fryer with a solution of CLEANPRO + DEEP FAT FRYER CLEANER at 1:20 dilution. • Heat solution, but Do Not Boil, for 10-15 minutes.

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Oven	<ul style="list-style-type: none"> • Monthly • On an “as required” basis if spillage 	<ul style="list-style-type: none"> • Wear gloves • Avoid contact with eyes 	<ul style="list-style-type: none"> • Isolate from electrical supply and if hot allow equipment to cool. • Remove any parts that will fit into utensil sink and soak and scrub in ECOVER WASHING UP LIQUID 15ml to 3 litres of hot water and rinse in hot water. Allow to dry naturally • If heavy soiling on cooker hob wash in ECOVER CREAM CLEANER diluted 30-60ml in 5 litres warm water to lift grease and any stains. Colour cloth • Spray cooker hob surface with ASTONISH ANTIBACTERIAL SURFACE CLEANSER and leave for 5 minutes. • Wipe with a clean damp cloth Colour cloth • Leave to dry naturally • Replace removed parts
Cooker Hood and extractor fans	<ul style="list-style-type: none"> • Monthly 	<ul style="list-style-type: none"> • Wear gloves • Avoid contact with eyes • If using step ladder take care to avoid accidents 	<ul style="list-style-type: none"> • Isolate from electrical supply and if hot, allow equipment to cool. • If heavy soiling wash in ECOVER CREAM CLEANER diluted 30-60ml in 5 litres warm water to lift grease and any stains. Colour cloth • Spray with ASTONISH ANTIBACTERIAL SURFACE CLEANSER and leave for 5 minutes. • Wipe with a clean damp cloth Colour cloth • Leave to dry naturally
Ceiling and Light Fittings	<ul style="list-style-type: none"> • Monthly 	<ul style="list-style-type: none"> • Wear gloves • Avoid contact with eyes • If using step ladder take 	<ul style="list-style-type: none"> • Dry brush all areas to remove cobwebs and dust. • Isolate light fittings from electrical supply,

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		care to avoid accidents	<p>remove covers from fittings.</p> <ul style="list-style-type: none"> • If heavy soiling wash in ECOVER CREAM CLEANER diluted 30-60ml in 5 litres warm water to lift grease and any stains. Colour cloth • Spray covers and ceiling with ASTONISH ANTIBACTERIAL SURFACE CLEANSER and leave for 5 minutes. • Wipe with a clean damp cloth Colour cloth • Leave to dry naturally • Replace covers and re-connect to electrical supply.
Shelving	<ul style="list-style-type: none"> • Monthly • On an “as required” basis if spillage 	<ul style="list-style-type: none"> • Wear gloves • Avoid contact with eyes • If using step ladder take care to avoid accidents 	<ul style="list-style-type: none"> • Remove any food or items from the area to be cleaned • If heavy soiling wash in ECOVER CREAM CLEANER diluted 30-60ml in 5 litres warm water to lift grease and any stains. • Spray covers and ceiling with ASTONISH ANTIBACTERIAL SURFACE CLEANSER and leave for 5 minutes. • Wipe with a clean damp cloth Colour cloth • Leave to dry naturally • Replace removed items
Freezer	<ul style="list-style-type: none"> • Monthly 	<ul style="list-style-type: none"> • Wear gloves • Avoid contact with eyes 	<ul style="list-style-type: none"> • Remove any food or food products from immediate area to be cleaned. • Switch off refrigeration unit and allow temperature to rise above freezing before cleaning. • If heavy soiling wash in ECOVER CREAM CLEANER diluted 30-60ml in 5 litres warm water to lift grease and any stains. • Spray area with ASTONISH ANTIBACTERIAL

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			<p>SURFACE CLEANSER and leave for 5 minutes.</p> <ul style="list-style-type: none"> • Wipe with a clean damp cloth • Leave to dry naturally • Switch unit on again and replace food when unit at the correct temperature.
Walls and windows and doors	<ul style="list-style-type: none"> • Monthly • Clean wall behind fat fryer with degreaser at the end of food preparation/service • During food preparation/service on “as required” basis 	<ul style="list-style-type: none"> • Wear gloves • Avoid contact with eyes • If using step ladder take care to avoid accidents 	<ul style="list-style-type: none"> • Move all mobile racks, shelves and other easily moved items from wall area and window sills. • Remove any gross debris from walls with a damp cloth. • If heavy soiling wash in ECOVER CREAM CLEANER diluted 30-60ml in 5 litres warm water to lift grease and any stains. Colour cloth • Spray area with ASTONISH ANTIBACTERIAL SURFACE CLEANSER and leave for 5 minutes. • Wipe with a clean damp cloth Colour cloth • Leave to dry naturally • Replace any removed items when area is dry.