



Cleaning Areas and Equipment

1. Clear surfaces of all equipment and take used kitchen utensils and small equipment to the washroom.



2. Use the spray cleaner and cloth to clean kitchen surfaces.



3. To clean large kitchen equipment, spray and wipe the inside and outside to remove any food spills.



4. Sweep the floor and dispose of any dirt collected. Use the mop to clean the floor, working backwards towards the door.



5. Load dirty dishes, bowls and small kitchen equipment into dishwasher.



6. Wash sharp utensils and knives individually in the sink to avoid accidents.



7. Return clean utensils, equipment and dishes to correct and safe storage areas.



8. Dispose of all waste and binbags into outside bins. Replace bin liners.

