

Customer Cafe Kitchen



One stage clean

One stage cleaning using M1 CLEANING DETERGENT

Two stage clean

Two stage cleaning using M1 CLEANING DETERGENT followed by M2 SANITISER or M11 SANITISING WIPES where instructed

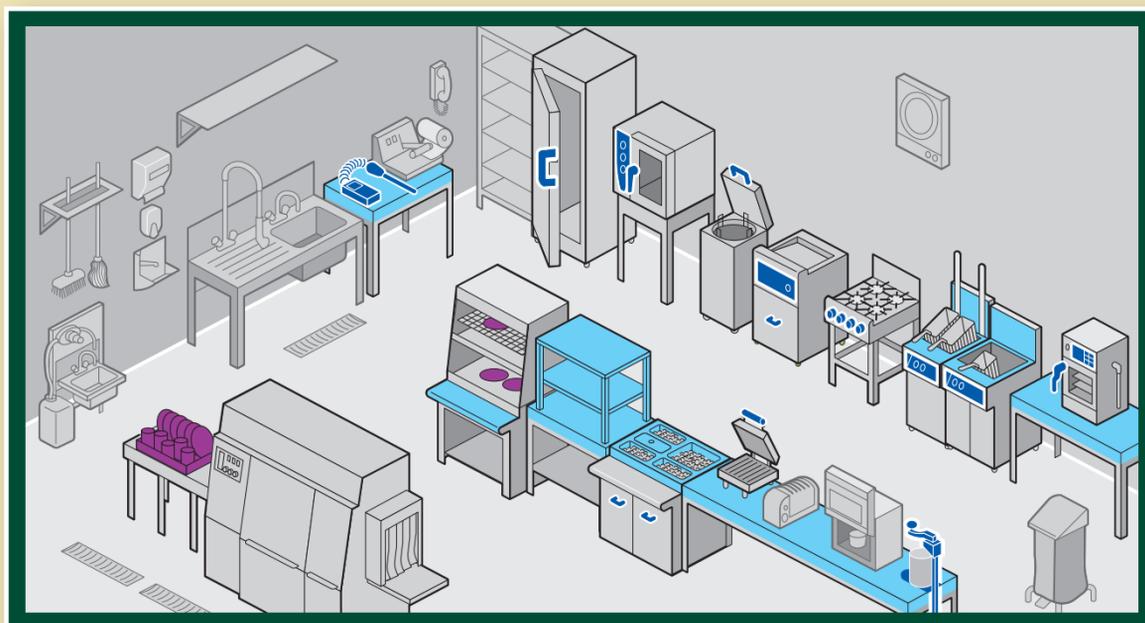
Automatic clean

Utensils and other equipment can be cleaned in the dishwasher using M4 DISHWASH DETERGENT or by using a two stage clean

Sanitise only

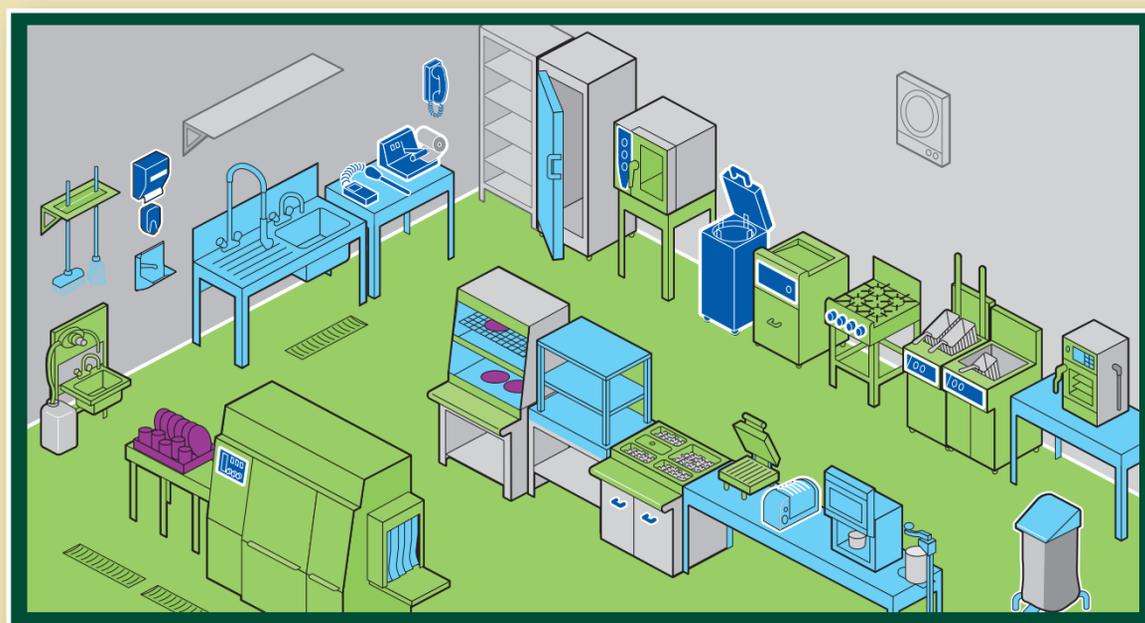
Spray with M2 SANITISER and wipe with designated cloth or M11 SANITISING WIPES where instructed. At the end of the day ensure that this is a two stage process.

Hourly or after each use



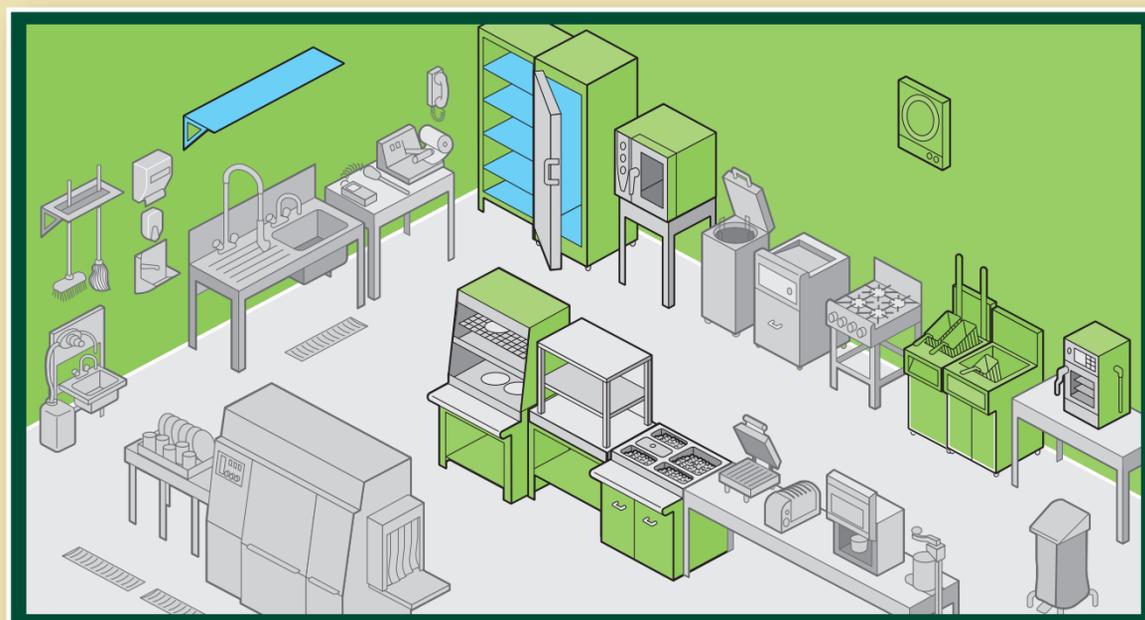
- Table tops
Trays
Utensils/equipment
- Control panels - M11
Door handles - M11
Temperature probe - M11
Tin opener
- Utensils/equipment

Daily



- Baine marie
Cleaning station
Curtains
Dishwasher Externals
Display framework
Floor/skirting
Framework
Fryer externals
Gas hobs
- Bread and Bun Toaster
Bins and dogs
Cleaning equipment
Dishwasher internals
Display area
Fridge/freezer doors
Handwash sinks
Microwave oven
- Hand held terminals - M11
Plate warmer
Printers - M11
Sealer
Telephone - M11
Temperature probe - M11
Towel and soap dispensers
- Utensils/equipment
- Grills/griddles
Hot cupboards
Mop & brush holder
Waste disposal unit
- Spray heads
Tables
Tin opener
Utensils/equipment
Utensil sink

Weekly



- Canopies & filters
Framework
Fridge/freezer framework
Insectocutor
Oven framework
Walls, doors and posts, curtains
Fryer internals
- Drawers
Fridge/freezer internals
Shelving and racking