

Specimen Catering Vehicle - Cleaning Specification for Heavy & Chemical Cleaning

1. All items must be removed from the kitchen for heavy and combined chemical cleaning.
2. At all times appropriate attire should be worn i.e. cleaning overalls.
3. All cleaning should commence from the First class entrance of the service vehicle and work towards the Buffet end.
4. All cleaning tasks should be completed on a high to low level task basis.
5. Ensure all surfaces are cleaned with special consideration to edges, sides and corners. This is where most dirt will harbour.
6. Always clean top, inside, outside and bottom of all areas / equipment in this order.
7. Ensure that all areas are completely free of litter and all surfaces are clean and free of marks, streaks, staining or residue following following cleaning.

COLOUR CODING FOR HYGIENE

Always use two colours
within the washroom



BLUE

General lower risk areas
(excluding food areas) I



GREEN

General food & bar areas



RED






Sanitary appliances &
washroom floors












YELLOW




Wash basins & other
washroom surfaces



Area	Task Code	Kitchen	Buffet	Heavy Clean	Chemical Heavy Clean	Precautions	Method of cleaning: Heavy Clean & Chemical Heavy Clean	Chemical:	Equipment Required	Colour Code
Ceilings / walls	HC1	✓	✓	✓	✓	<p>If working off a step or step ladder ensure cleaning operative has been trained in safe usage of the equipment</p> <p>Wear protective gloves and overshoes</p>	<p>1. The full ceiling and walls should be cleaned using a steam cleaner. If a steam cleaner is unavailable prepare the cleaning solution in a bucket to manufacturers instructions adding chemical cleaner to hot water. Apply using a microfibre cloth, then remove by wiping, turning and re-rinsing the cloth frequently. Apply clean rinse water and wipe dry with clean micro fibre cloth.</p> <p>2. Spray with anti-bacterial and wipe with clean damp cloth.</p> <p>3. Ensure that there is no remaining marks, streaks, staining or residue following cleaning</p>	Blade QAC	<p>colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination</p> <p>Steam Cleaner</p>	
Air vent filters	HC2	✓		✓	✓	<p>Wear protective gloves & overshoes</p> <p>If working off a step ladder ensure cleaning operative has been trained in the safe usage of the equipment</p>	<p>1. Unclip the filter unit</p> <p>2. Remove the filter and clean or change as required</p> <p>3. Hoover and wipe interior holding unit with clean hot water</p> <p>4. Cover units should be removed and cleaned in hot soapy water</p> <p>5. Use steam cleaner to remove stubborn areas of dirt and grime</p> <p>6. Replace the filter with new or cleaned filter and replace into casing with cover.</p>	Blade QAC	<p>colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination</p> <p>Steam Cleaner</p>	

High Level shelving	HC3	✓	✓	✓	✓	Wear protective gloves & overshoes If working off a step ladder ensure the cleaning operative has been trained in the safe usage of the equipment Remove cleaning gloves if removing crockery, utensils or table ware items and replace with a new fresh pair	1. All items must be removed and stored appropriately away from the area where the cleaning is taking place. 2. Remove any obvious dirt and using a scraper remove any lodged debris from corners, edges and seals. 3. Clean all areas with a steam cleaner. If a steam cleaner is unavailable prepare the cleaning solution in a bucket to manufacturers instructions adding chemical cleaner to hot water. Apply using a micro fibre cloth, then remove by wiping, turning and re-rinsing the cloth frequently. Apply clean rinse water and wipe dry with clean micro fibre cloth. 4. Spray with anti-bacterial spray and wipe with clean damp cloth. 5. Ensure that there is no remaining marks, streaks, staining or residue following cleaning	Blade QAC	colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination Steam Cleaner	
Grill above hob	HC4	✓		✓		Wear protective gloves and overshoes- turn off power - allow to cool	1. Remove debris with a wire brush . 2. Wipe surface with a dry disposable towel. 3. Wipe surrounding areas with a clean damp cloth. 4. Ensure that there is no remaining marks, streaks, staining or residue following cleaning.	Blade QAC	colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination Wire Brush	
Convotharm Ovens (ouside)	HC5	✓		✓	✓	Wear protective gloves overshoes and eye protection	1. Wipe down the outside top,sides and front of the oven with anti-bacterial solution and wipe clen with a damp cloth	Blade QAC	colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination	
Convotharm Ovens (inside)	HC6	✓		✓	✓	Wear protective gloves overshoes and correctly fitting safety goggles	1. See specific manufactuarers instructions for cleaning of Baffle Plate. If the vehicle is received in a poor state of general food hygiene cleanliness then this should be highlighted to the Depot Cleaning Supervisor further more onto the EC Cleaning Process Manager.	Convoclean new in spray bottles	See specific manufactuarers instructions for cleaning of Baffle plate	
Toaster	HC7	✓		✓	✓	Wear protective gloves and overshoes - turn off power - allow to cool	1. Remove surface debris with a dry disposable towel.Remove and empty crumbs. 2. When cool, prepare the cleaning solution in a bucket to manufacturers instructions adding chemical cleaner to hot water. Apply using a microfibre cloth, then remove by wiping, turning and re-rinsing the cloth frequently. 3. Rinse with clean water 4. Spray with anti-bacterial and wipe with clean damp cloth. 5. Ensure that there is no remaining marks, streaks, staining or residue following cleaning	Blade QAC	colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination	

Microwave	HC8	✓		✓	✓	<p>Wear protective gloves turn off power - allow to cool DO not use harsh detergents or abrasives Do not spray directly onto any surface as this could damage the oven. Always spray chemical directly onto cloth and wipe over surface to be cleaned. Do not allow oven cleaner near the holes in the wall of the oven. Do not use wire wool scourers to clean the oven interior. Do not place hot ceramic tray under a COLD tap - the tray may shatter.</p>	<p>Clean the following areas of the microwave oven by spraying the chemical cleaner onto a clean damp microfibre cloth NOT DIRECTLY ONTO EQUIPMENT then remove by wiping, turning and re-rinsing the cloth frequently.</p> <ol style="list-style-type: none"> Door Seals - pay particular attention to cleaning the door seals and door seal areas. Regularly wipe the Drip Ledge to avoid a build up of moisture and grease. Door - Inside glass should be cleaned by wiping with a damp cloth, do not spray chemical directly on door. Oven Walls - Wipe over with a damp cloth. Small amounts of oven cleaner can be used but only when applied directly onto a damp cloth. Shelf Runners - Keep the shelf runners free from grease and food debris. Back Wall - This has a heat resistant coating. Clean this area with oven cleaner applied onto a cloth and wipe over. Oven Floor - Spray chemical cleaner onto cloth and wipe over surface ensure area is clean to ensure even heating. Roof - Spray the chemical cleaner onto a damp cloth and wipe roof to minimise build up of grease. Control Panel/SD card cover - Clean with a soft dry or well wrung out cloth> Do not use a saturated cloth as moisture may damage the panel. Ceramic Tray - Wash by hand in hot, soapy water. Wire Rack Shelf - Clean with chemical spray and damp cloth - Do not use harsh abrasive. 	Blade QAC Spray Stove	colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination	
Bravilor Coffee Brewers	HC9	✓		✓	✓	<p>Wear protective gloves and eye protection - turn off power - allow</p>	<ol style="list-style-type: none"> Clean the exterior of the coffee brewer by spraying the chemical cleaner onto a damp micro fibre cloth and wiping over all areas removing any stubborn marks or stains. The vacuum flasks and airpots can be rinsed with hot water. The glass decanters and the filter pan can be washed normally in hot soapy water and subsequently thoroughly rinsed with water. 	Blade QAC	colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination	
Hob	HC10	✓		✓	✓	<p>Wear protective gloves and eye protection - turn off power - allow to cool</p>	<ol style="list-style-type: none"> Apply an even coating of spray stove over the hob surface, allow sufficient time for cleaning and carbonising to take place (approx 10-30 minutes) . Wipe or rinse off with water. Depending upon degree of soiling use a heavy duty scourer or scraper to remove any loose debris. 	Spray Stove	colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination	

Windows	HC11	✓		✓	✓	Wear protective gloves and overshoes	1. All items must be removed and stored appropriately away from the cleaning area. 2. Remove any obvious dirt and using a scraper remove lodged debris from corners, edges and seals. 3. Wash the surface with hot soapy water, spray with sprayvision and clean windows with a dry microfibre cloth. 4. Rinse with clean water 5. Spray with anti-bacterial and wipe with clean damp cloth.	Spray Vision	Scraper, Sprayvision Window spray and appropriately coloured cloths and buckets to eliminate any risk of cross contamination	
Under worktop shelves / cupboard / drawers / carts .	HC12	✓	✓	✓	✓	Remove cleaning gloves if removing crockery, utensils or table wear goods and replace with a new	1. All items must be removed and stored appropriately away from the cleaning area. 2. Remove any obvious dirt and using a scraper remove lodged debris from corners, edges and seals. 3. Prepare the cleaning solution in a bucket to manufacturers instructions adding chemical cleaner to hot water. Apply using a microfibre cloth, then remove by wiping, turning and re-rinsing the cloth frequently. Apply clean rinse water and wipe dry with clean micro fibre cloth 4. Ensure that there is no remaining marks, streaks, staining or residue following cleaning	Blade QAC	Colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination Steam Cleaner	
Carts under coffee brewers and chillers	HC13	✓		✓	✓	Wear protective gloves and overshoes	1. Remove all carts and spray and damp wipe internal framework. 2. Mop floor area paying particular attention to edges and corners.	Blade QAC	Colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination Steam Cleaner	
Plate Warmer	HC14	✓		✓	✓	Remove cleaning gloves if removing crockery, utensils or table ware goods and replace with a new pair pair. Disconnect unit from power supply	1. Ensure the unit is empty 2. Disconnect unit from electricity supply. 3. Remove shelves but be aware the lower shelves are fixed and must be cleaned in position. 4. When cool, prepare the cleaning solution in a bucket to manufacturers instructions adding chemical cleaner to hot water. Apply using a microfibre cloth, then remove by wiping, turning and re-rinsing the cloth frequently. 4. Rinse with clean water 5. Spray with anti-bacterial and wipe with clean damp cloth.	Blade QAC	colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination	
Contact Grill	HC15		✓	✓	✓	Wear protective gloves, over shoes and eye protection turn off power - allow to cool	1. Remove debris with a wire brush 2. Wipe surface with a dry disposable towel 3. Wipe surrounding areas with a clean damp cloth	Blade QAC Spray Stove	Steam Cleaning Equipment colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination Wire Brush	
Display fridge doors	HC16		✓	✓	✓	Wear protective gloves and overshoes	1. Spray with anti-bacterial 2. Wipe with clean damp cloth 3. Polish with clean dry paper towel	Blade QAC	colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination	

Counters, roller shutters and doors (outside and inside if access available)	HC17	✓	✓	✓	✓	Wear protective gloves and overshoes	<p>1. All items must be removed and stored appropriately away from the cleaning area.</p> <p>2. Remove any obvious dirt and using a scrapper remove lodged debris from corners, edges and seals.</p> <p>3. Prepare the cleaning solution in a bucket to manufacturers instructions adding chemical cleaner to hot water. Apply using a microfibre cloth, then remove by wiping, turning and re-rinsing the cloth frequently.</p> <p>4. Rinse with clean water</p> <p>5. Spray with anti-bacterial and wipe with clean damp cloth.</p>	Blade QAC	colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination	
Chiller storage areas	HC18	✓		✓	✓	Wear protective gloves and overshoes	<p>1. Carts should be removed from area if in situ.</p> <p>2. Remove any obvious dirt and using a scrapper remove lodged debris from corners, edges, runners and seals and from inside the space. 3. Clean all framework and floor areas using a steam cleaner. If unavailable go to step 4.</p> <p>4. Prepare the Cleaning solution in a bucket to manufacturers instructions adding chemical cleaner to hot water. Apply using a microfibre cloth, then remove by wiping, turning and re-rinsing the cloth frequently.</p> <p>5. Rinse with clean water</p> <p>6. Spray with anti-bacterial and wipe with clean damp cloth.</p>	Blade QAC	Colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination. Vacuum cleaner for cleaning chiller filters	
Litter and litter bins and bin compartments	HC19	✓	✓	✓	✓	Wear protective gloves and overshoes. DO NOT PUT HANDS INTO THE WASTE BINS TO REMOVE RUBBISH	<p>1. Remove any refuse bags and dispose of.</p> <p>2. Remove bin from bin compartment and remove any obvious dirt from both bin and compartment.</p> <p>3. Clean both inside and outside of bin with steam cleaner.</p> <p>4. Clean bin compartment with steam cleaner paying particular attention to edges and corners.</p> <p>5. If steam cleaner is unavailable prepare the cleaning solution in a bucket to manufacturers instructions adding chemical cleaner to hot water. Apply using a microfibre cloth, then remove by wiping, turning and re-rinsing the cloth frequently. Clean the bin inside and out then clean the bin compartment thoroughly paying particular attention to the sides, edges and corners.</p> <p>6. Rinse with clean water</p> <p>7. Spray with anti-bacterial and wipe with clean damp cloth.</p> <p>8. Reline litter bins</p>	Blade QAC	colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination	

Soap dispenser and paper towels - top up and replenish as necessary	HC20	✓		✓	✓	Wear protective gloves and overshoes	1. This must always be done after the cleaning of the service vehicle. 2. Wash in hot soapy water. 3. Spray with anti-bacterial spray. 4. Wipe with clean damp cloth and allow to dry. 5. Restock soap dispenser and paper towels	Blade QAC	colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination	
Telephone Handset	HC21	✓		✓	✓	Wear protective gloves and overshoes	1. Using telephone / vdu wipe clean all surfaces of telephone and handset. 2. Use a fresh wipe for each piece of equipment being cleaned.	Telephone VDU Wipes	Telephone/VDU wipes	
Work surfaces / sinks / taps and boiler units.	HC22	✓	✓	✓	✓	Remove cleaning gloves if removing crockery, utensils or table wear goods	1. Ensure the areas are empty and clear of other catering equipment. 2. Using steam cleaner and colour coded cloths, clean all work surfaces, sinks,taps and boiler unit including splash tray. Pay particular attention to areas around backs of taps and boiler spout. 3. If steam cleaner is unavailable prepare the cleaning solution in a bucket to manufacturers instructions adding chemical cleaner to hot water. Apply using a microfibre cloth, then remove by wiping, turning and re-rinsing the cloth frequently. Subborn stains may be removed with soap filled steel pads but care should be taken when cleaning stainless steel surfaces. 3. Rinse with clean water 4. Spray with anti-bacterial and wipe with clean damp cloth. 5. Ensure that there is no remaining marks, streaks, staining or residue following cleaning	Blade QAC	Colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination. Steam Cleaner	
Floors	HC23	✓	✓	✓	✓	Wear protective gloves and overshoes	1. Remove any dirt / food as soon as possible by sweeping all areas. 2. Steam clean all floor areas paying particular attention to corners and edges. 3 If steam cleaner is unavailable mop floors thoroughly to remove built in debris. 3. Rinse with clean water. 4. Spray anti-bacterial over area. 5. Dry using a clean disposable cloth	Blade QAC	Colour coded micro fibre cloths and buckets to eliminate any risk of cross contamination	