

# Hygiene & Cleaning Checklist for Commercial Kitchens

Following these steps will ensure you keep a consistently clean kitchen, prevent infection spread and avoid equipment performance issues.

## Planning and Assessment

- **Create a Cleaning Routine:** Tailor the cleaning schedule to the specific kitchen setup.
- **Complete a Risk Assessment:** Assess all areas, including preparation, production, delivery bays, and storage.
- **Develop Cleaning Schedules:** Include detailed instructions on cleaning tasks, chemicals, dilution, frequency, and PPE requirements.
- **Include Safety Precautions:** Consider the presence of electricals and high-pressure hoses to prevent contamination.

## Cleaning Process

- **Include All Food Production Stages:** Ensure cleaning from delivery to service point.
- **Regular Waste Removal:** Schedule frequent waste disposal to avoid cross-contamination and pest issues.

## Cross Contamination Prevention

- **Use Colour Coding:** Apply colour codes to utensils, food preparation equipment, and cleaning materials.
- **Separate Risk Areas:** Distinguish between high and low-risk preparation areas through design and practices.
- **Implement Monitoring Systems:** Establish methods to assess cleaning effectiveness, such as visual checks and rapid detection tests (e.g., ATP, protein tests).
- **Test Surfaces Regularly:** Check for pathogens and indicator organisms.

## Warewashing

- **Maintain Warewashing Equipment:** Clean, service, and maintain dishwashers and other warewashing equipment regularly.
- **Schedule Preventative Maintenance:** Plan maintenance visits and use specially formulated chemicals to ensure optimal performance.
- **Opt for Energy-Efficient Equipment:** Use technologies and chemicals that reduce energy, water, and chemical consumption.
- **Use Sustainable Chemicals:** Choose eco-friendly warewashing chemicals that are safe for the environment and wastewater treatment.

## Chemicals

- **Choose Appropriate Chemicals:** Select chemicals suitable for the equipment and type of dirt to be cleaned.
- **Prefer Sustainable Options:** Use detergents with minimal chlorine and phosphates, which are kinder to the environment.
- **Trial New Products:** Test green alternatives to ensure they meet your cleaning needs.

## Equipment Longevity

- **Regular Preventative Maintenance:** Implement a schedule for maintaining all kitchen equipment to ensure efficiency and avoid breakdowns.
- **Check and Replace Components:** Regularly inspect filters, sensors, and door seals to prevent excess energy use and extend equipment life.
- **Stay Ahead of Issues:** Identify and address faults before they lead to equipment failure.

## Training

- **Conduct Staff Training:** Ensure all staff are trained in cleaning procedures and the use of cleaning equipment.
- **Include Cleaning in Training Programmes:** Incorporate cleaning duties into staff induction and ongoing training.
- **Monitor and Feedback:** Implement processes for monitoring cleaning standards and providing feedback to staff.
- **Provide Lifetime Training Support:** Ensure ongoing training for maintaining cleaning equipment and sustainability practices.



If you would like further support with delivering a robust kitchen hygiene approach, call Katie Foster, Litmus Partnership on 01276 673 880