

KITCHEN HYGIENE CHECKLIST

- ☒ Use the correct chemical for each cleaning task – be aware of the safety instructions and hazards of different cleaning products and wear protective clothing and equipment when using harsh, abrasive chemicals
- ☒ Store food correctly with the date labelled, separating raw from cooked ingredients. Keep allergens separated and clearly labelled. If requiring refrigeration, keep below 5 degrees
- ☒ Follow the 7-step process for cleaning and sanitising kitchen: Scrape; Rinse (first time); Apply detergent; Rinse (again); Sanitise (scrub); Rinse (last time); Dry
- ☒ Create a thorough induction process for new members of your team to ensure standards are kept as best-practice
- ☒ Use designated cleaning cloths for different areas – to reduce any risk of transferring grease or particles
- ☒ Cover your mouth and nose when you sneeze or cough and then wash your hands
- ☒ Wash your hands with soap and warm water before and after handling food
- ☒ Wash vegetables and fruit under cold water before use
- ☒ Clean equipment correctly to remove all germs
- ☒ Wear closed-in shoes with a strong grip
- ☒ Keep food preparation surfaces clean
- ☒ Wipe up food spills immediately
- ☒ Tie back long hair, cover hair
- ☒ Wear a clean apron