

Overview

This standard is part of the competence area related to providing management and supervision in cleaning. It is about supervising the cleaning of food premises. It is for supervisors in the cleaning industry who are responsible for cleaning food related premises that include kitchens, food service, food manufacturing, food production and food retailing. Food manufacturing, production, service and retail premises represent a high risk to public health if not cleaned properly. It is important to ensure staff observe and maintain high standards of personal hygiene throughout the cleaning process. It is important to follow the operator's cleaning specification in the food safety management procedures. There will be various equipment on food premises, therefore, it is important to ensure that staff take the correct precautions with regard to using protective equipment and safe power supplies isolation of food production equipment.

Performance criteria

You must be able to:

Preparation and protection

1. ensure the safe systems of work and requirements are followed for protection of cleaning staff
2. monitor staff health and well-being in relation to viruses and infections
3. train your staff in enhanced cleaning and infection control procedures, where required
4. provide the relevant protective equipment and products for cleaning staff
5. ensure protective equipment is worn throughout cleaning and is reused or disposed of within organisational safety procedures
6. follow formal risk management requirements of your organisation before entering the workplace
7. take the relevant actions depending on the outcome of risk assessments carried out
8. follow organisational requirements in relation to suspected or confirmed infections of staff

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9. ensure staff are familiar with the operator's cleaning specification about food safety management procedures
10. advise your staff of the standard of personal hygiene required, how to maintain it and types of health conditions which should be reported before commencing work
11. ensure staff are aware of procedures for isolation of power supplies, dis-assembly, cleaning and re-assembly of equipment
12. assess the cleaning which is being undertaken against your organisation's or the operator's food safety management procedures

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13. ensure that waste and slurry have been disposed of in accordance with your organisation's or operator's procedures
14. act appropriately on problems reported to you
15. check that staff have left the food area in a clean condition which is safe for use and the equipment has been stored correctly
16. ensure appropriate action has been taken where signs of pest infestation have been identified
17. provide feedback to the person responsible for the operator's food safety management procedures on any problems

Knowledge and understanding

You need to know and understand:

Preparation and protection

1. your organisation's safe systems of work and requirements for protection of cleaning staff
2. your organisation's procedures for monitoring staff health and well-being in relation to viruses and infections
3. your organisation's enhanced cleaning and infection control procedures training
4. the relevant protective equipment and products required for the job
5. how to reuse the protective equipment or dispose of it in line with your organisation's safety procedures
6. your organisation's requirements to minimise risk of infection when traveling to site and working on premises
7. the relevant actions depending on the outcome of risk assessments carried out
8. your organisation's principles of formal risk assessment before entering the workplace

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9. why it is important to follow the operator's cleaning specification about food safety management procedures
10. the level of personal hygiene required and how to maintain this
11. the types of health conditions which should be reported and the procedures for doing so
12. the types of cleaning agents which are suitable for specific cleaning operations and the risks associated with making a wrong choice
13. how to isolate the food equipment from power supplies

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14. the relevant procedures for the dis-assembly, cleaning and re-assembly of food equipment
15. the types of problems that may mean the food area cannot be reopened for use
16. the types of problems you can deal with within your area of responsibility
17. the relevant procedures for the disposal of waste and slurry
18. where and how cleaning equipment should be cleaned and stored
19. what actions should be taken where signs of pest infestation have been identified
20. to whom problems with food safety management procedures should be reported

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