

## Clean food premises

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### Overview

This standard is part of the competence area related to providing cleaning services, including the use of equipment. It is about cleaning food premises. It is for cleaning operatives who conduct routine cleaning of food related premises that include kitchens, food service and manufacturing, food production and retailing. Food manufacturing, production, service and retail premises represent a high health risk if not cleaned properly. High standards of personal hygiene should be observed and maintained throughout the cleaning process. It is important to follow the operator's cleaning specification in the food safety management procedures. This standard also covers the cleaning of in-place equipment and safe isolation of food production equipment. It is important that the relevant precautions are taken regarding handling protective equipment and its safe disposal.

## Performance criteria

### You must be able to:

#### **Preparation and protection**

1. carry out health checks and follow organisational procedures for safe working practice
2. follow dynamic risk assessment requirements of your organisation within the workplace
3. take the relevant actions depending on the outcome of risk assessments carried out
4. ensure all required products and protective equipment are available
5. wear the relevant protective equipment while carrying out cleaning
6. follow organisational procedures for reusing or disposing of protective equipment
7. ensure the safe systems of work and requirements are followed
8. select the appropriate colour-coded equipment
9. ensure any relevant safety and warning signs are displayed clearly

#### **Controlling the risk of infection**

10. follow your organisation's requirements for mitigation of risk of infection in the workplace
11. follow the cleaning procedures depending on environment and identified risks
12. examine areas for cleaning and identify any high contact touch points
13. carry out cleaning in accordance with work schedule and required frequency depending on the outcomes of risk assessment
14. use cleaning products including specialist cleaning solutions, antibacterial and antiviral chemicals
15. use disposable cleaning equipment to reduce viral loading in the areas being

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cleaned

16. follow the enhanced cleaning and disinfection procedures for suspected or confirmed virus contamination

17. dispose of used cleaning and protective equipment in accordance with specified safety procedures

18. clean and disinfect reusable cleaning equipment

19. wash and dry your hands thoroughly and safely in accordance with organisational requirements

20. ensure the hand washing facilities are maintained with an adequate supply of washing solution, disinfection gels and a hygienic means of hand drying

### **Clean food areas in accordance with operator's food safety management procedures**

21. obtain the operator's up-to-date cleaning specification about food safety management procedures

22. remove all your personal items and store them in a designated area and put on protective equipment

23. ensure your level of personal hygiene meets operator's standard of food safety management procedures

24. report to the relevant member of staff any health conditions or problems

25. move and protect items, including food, in the cleaning area in accordance with the operator's relevant cleaning procedures

26. use the cleaning equipment that is suitable for the specific cleaning task and check that it is safe before using it

27. separate and clearly label faulty or damaged cleaning equipment and notify the food operator about this

28. prepare food production plant, equipment and materials for cleaning in accordance with the relevant cleaning specification

29. isolate food equipment power supplies whenever necessary

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- 30. carry out the cleaning without damaging food production plant, equipment and materials
- 31. follow the manufacturer's instructions and safe working practices when dis-assembling, cleaning and re-assembling food production equipment
- 32. ensure that you put all parts in the designated area when dis-assembling food production equipment and identify equipment parts for re-assembly
- 33. after re-assembling the equipment, check it is in correct working condition
- 34. record and report to the relevant member of staff any faults e.g. where the cleaning specification cannot be met, missing or damaged food equipment
- 35. ensure that there is enough ventilation and that there are no other chemicals on the surfaces before starting to de-scale food production equipment
- 36. de-scale and clean equipment parts methodically in accordance with manufacturer's instructions to avoid contamination

**Complete cleaning of food areas**

- 37. assess the progress of your cleaning work in accordance with the operator's food safety management procedures
- 38. identify instances of pest infestation, report these to the relevant member of staff and follow operator's safety procedures in dealing with infestation
- 39. ensure the area is cleaned thoroughly and as frequently as required until the pest infestation has been eradicated
- 40. check that individual parts of food production equipment are clean before re-assembly
- 41. leave food production equipment in safe working condition when you have finished, reporting any problems encountered during cleaning or re-assembly
- 42. leave equipment and the working area free of deposits, cleaning residue and unrelated objects
- 43. check that ventilation systems and surfaces are clean and dry when you have finished
- 44. dispose of waste and slurry in accordance with the operator's food safety

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management procedures

45. ensure that the cleaning equipment and machinery are cleaned and securely stored in line with cleaning specifications when you have finished cleaning
46. dispose the used protective equipment in accordance with safety procedures

## Knowledge and understanding

You need to know and understand:

### **Preparation and protection**

1. the health checks and relevant procedures for safe working practice
2. your organisation's principles of dynamic risk assessment within the workplace
3. the relevant actions depending on the outcome of risk assessments carried out
4. the products and protective equipment for carrying out cleaning and infection control
5. how to reuse the protective equipment or dispose of it in line with your organisation's safety procedures
6. the organisational requirements for safe systems of work
7. how and where to display the relevant safety and infection control signage for cleaning areas
8. your organisation's requirements for minimising risk of infection while working on premises
9. why it is important to choose the correct colour coded equipment and how to use it

### **Controlling the risk of infection**

10. your organisation's procedures for mitigating the risk of infection
11. the frequency of routine cleaning in communal areas, facilities and high-contact areas
12. the enhanced cleaning and disinfection procedures for suspected or confirmed virus contamination
13. the areas for cleaning and how to identify high contact touch points
14. the range of specialist cleaning products and how to use them safely and effectively

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- 15. the cleaning procedures to follow, depending on the environment and risks identified
- 16. your organisation's procedures for cleaning and disinfection of reusable equipment
- 17. your organisation's procedures for disposing of used cleaning equipment and protective equipment
- 18. the duration of hand washing procedures after the protective equipment is removed

**Clean food areas in accordance with operator's food safety management procedures**

- 19. why it is important to have operator's up-to-date cleaning specification and from whom it can be obtained
- 20. the standards of personal hygiene required for the food area in which you are working, how to maintain that level
- 21. why health conditions or problems must be reported to the relevant member of staff
- 22. why food items must either be moved or protected during cleaning operations, the correct methods of doing so and the consequences of not following the relevant procedures
- 23. the range of cleaning equipment available and how to check that it is safe to use
- 24. the suitable agents and solutions for the surfaces you are cleaning and the consequence of using the wrong materials
- 25. how to identify and label faulty or damaged food production equipment and why this should be reported
- 26. how to prepare food production plant, equipment and materials for cleaning in accordance with the relevant cleaning specification
- 27. how to isolate powered food production equipment safely and why you must do this before cleaning
- 28. why it is important to refer to manufacturer's instructions for dis-assembling, re-assembling and cleaning food production equipment and where this information can be obtained

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- 29. the relevant workplace procedures for dis-assembling and re-assembling food production equipment including the designated holding area for parts
- 30. the reporting procedures for any faults where the cleaning specification cannot be met, the food equipment is missing or damaged
- 31. how to ventilate the food production area and why this is important
- 32. the relevant methods for de-scaling and cleaning production equipment and how to apply them safely
- 33. the relevant procedures for completing the cleaning and leaving the workplace

**Complete cleaning of food areas**

- 34. how to monitor the progress of your cleaning and why it is important to adhere to the operator's food safety management standards and procedures
- 35. the main types of pest infestations common to food production areas, how to identify them and the action to take to deal with them
- 36. why it is important to report pest infestations and the relevant procedures you must take to deal with any incidence of infestation
- 37. the relevant procedures for dis-assembly and re-assembly of food production equipment and why it is important to check that all parts are clean before re-assembly
- 38. how to identify problems with food production equipment and the relevant procedures for reporting them
- 39. why it is important to leave the food area free of deposits, chemical residue and unrelated objects and the consequences of not doing so
- 40. the designated place for all food or equipment moved during the cleaning activity and why it is important to put items back where they came from
- 41. why surfaces and vents should be left dry on completion of cleaning
- 42. the relevant procedures for disposing of waste and slurry
- 43. how to clean the equipment and machinery and store them securely when you have finished cleaning



44. how to dispose the used protective equipment in accordance with safety procedures

## Clean food premises

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