

Tork Clean Care

Surface Cleaning Guide

Why is surface cleaning so important?

Following a regular surface cleaning routine helps to keep a kitchen workflow running smooth. It also:



Reduces the risk of cross contamination from bacteria and viruses, plus allergens such as nuts and seeds



Reduces the risk of slipping accidents from spills



Maintains a pleasant environment for guests and staff



Helps to eliminate health code violations, pest infestations and possible fines or even forced closure

When to clean

Everything in your operation must be kept clean, but any surface that comes into contact with food must be washed, rinsed, or sanitised:



Each time you use them



When you are interrupted during a task



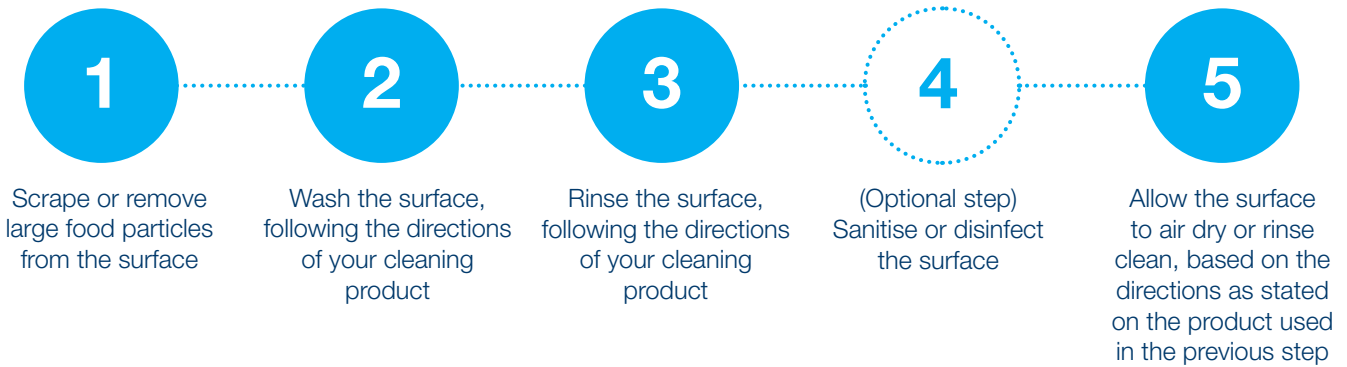
When you begin working with a new type of food



As often as possible, but at least every four hours if items are in constant use

5 steps to clean

This is the recommended 5 step process for effective cleaning and sanitising



Cleaning vs. Sanitising

There's a big difference between cleaning and sanitising

Cleaning removes food and other types of soil from a surface such as a countertop or plate

Sanitising reduces the number of pathogens on the clean surface to safe levels

Where to clean

Daily Kitchen Cleaning Checklist

- Food contact surfaces
- Hand contact surfaces
- Walls (if necessary) and floors
- Grill, griddle, range, flattop, and fryer
- Sinks, faucets and handles
- Coffee makers, microwaves, toasters, and meat slicers
- Dispensers
- Soda fountains and soda guns
- Utensils, smallwares, flatware, and glassware
- Door handles
- Light switches
- Walk-in refrigerators and storage areas
- Waste disposal area and trash cans

Daily Front-of-House Cleaning Checklist

- Walls, floors and carpets
- Tables, chairs, seats and benches
- Countertops, takeout counter
- Condiments and salt and pepper shakers
- Trash and recycling bins
- Door handles
- Light switches
- Dispensers
- Sneeze guards
- Menus
- Register/credit card machines

Daily Restrooms Cleaning Checklist

- Floors
- Toilet seats and flushers
- Door handles
- Light switches
- Dispensers
- Sink faucets and handles
- Trash cans

Training quiz

You need to keep any surface that comes into contact with food clean and hygienic at all times. And to be effective, cleaning/sanitising must be a 5-step process. But do you know in which order you should do the five steps? And when you need to clean your food-contact surfaces?

Fill in the quiz below to check your knowledge. You find the correct answers at the bottom of the page!

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Arrange the steps in the correct order from 1 to 5:

Step ___ Wash the surface, following the directions of your cleaning product

Step ___ Scrape or remove large food particles from the surface

Step ___ Allow the surface to air dry or dry with clean wiper if rinsing, based on the directions as stated on the product used in the previous step

Step ___ Rinse the surface, following the directions of your cleaning product

Step ___ (Optional step) Sanitise or disinfect the surface. Observe correct contact time according to product directions

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Which of the following statements are correct?

Any surface that comes into contact with food must be washed, rinsed or sanitised...

- | | | |
|--|----------------------------------|------------------------------------|
| A ...each time you use them | <input type="checkbox"/> Correct | <input type="checkbox"/> Incorrect |
| B ...when you are interrupted during a task | <input type="checkbox"/> Correct | <input type="checkbox"/> Incorrect |
| C ...when you begin working with a new type of food | <input type="checkbox"/> Correct | <input type="checkbox"/> Incorrect |
| D ...as often as possible, but at least every eight hours if items are in constant use | <input type="checkbox"/> Correct | <input type="checkbox"/> Incorrect |

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Correct answers: The five steps should be arranged in this order: 2 - 1 - 5 - 3 - 4
The following statements are correct: A, B and C (the correct timeline for statement D is four hours).