

# 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 sanitized:



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 sanitizing



#### Cleaning vs. Sanitizing

There's a big difference between cleaning and sanitizing

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

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



### Where to clean

•••••	••••••	•••••••
Daily Kitchen Cleaning Checklist	Daily Front-of-House Cleaning Checklist	Daily Restrooms Cleaning Checklist
<ul> <li>□ Food contact surfaces</li> <li>□ Hand contact surfaces</li> <li>□ Walls (if necessary) and floors</li> <li>□ Grill, griddle, range, flattop, and fryer</li> <li>□ Sinks, faucets and handles</li> <li>□ Coffee makers, microwaves, toasters, and meat slicers</li> <li>□ Dispensers</li> <li>□ Soda fountains and soda guns</li> <li>□ Utensils, smallwares, flatware, and glassware</li> <li>□ Door handles</li> <li>□ Light switches</li> <li>□ Walk-in refrigerators and storage areas</li> <li>□ Waste disposal area and trash cans</li> </ul>	<ul> <li>□ Walls, floors and carpets</li> <li>□ Tables, chairs, seats and benches</li> <li>□ Countertops, takeout counter</li> <li>□ Condiments and salt and pepper shakers</li> <li>□ Trash and recycling bins</li> <li>□ Door handles</li> <li>□ Light switches</li> <li>□ Dispensers</li> <li>□ Sneeze guards</li> <li>□ Menus</li> <li>□ Register/credit card machines</li> </ul>	☐ 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/sanitizing 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!		
Arrange the steps in the correct order f	rom 1 to 5:	
ep Wash the surface, following the directions of your cleaning product		
ep 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) Sanitize or disinfect the surface. Observe correct contact time according to product directions		
Which of the following statements are correct?  Any surface that comes into contact with food must be washed, rinsed or sanitized		
Aeach time you use them	Correct Incorrect	
Bwhen you are interrupted during a task	Correct Incorrect	
Cwhen you begin working with a new type of f	ood Correct Incorrect	
Das often as possible, but at least every eight hours if items are in constant use	Correct Incorrect	
••••••	•••••	

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