

KIAMA MUNICIPAL COUNCIL FOOD HYGIENE FACT SHEET



EXAMPLE OF A CLEANING SCHEDULE

PRIOR TO USE

- Clean and sanitise all benches.
- Clean and sanitise all sinks.
- Clean floors.
- Turn pie oven on and ensure it is warmed up prior to use. Core temperature of pies need to be at 60°C or above prior to consumption.
- Wash hands prior to and after any food preparation.

AFTER EACH USE ENSURE YOU

1. Clean all utensils and containers used.
2. Clean the internal and external surfaces of the pie warmer and any other equipment used such as sandwich press or microwave.
3. Wipe down and sanitise all benches and sinks.
4. Sweep floor including behind and under the fridges and freezers in the storeroom.
5. Mop the floor including behind and under the fridges and freezers in the storeroom.

ONCE A MONTH

1. Move all items off the floor including boxes, merchandise and equipment, thoroughly sweep and mop the flooring.
2. Clean the walls and floors behind all equipment and benches including fridges and freezers.
3. Open all draws and cupboards remove all items and thoroughly clean the storage surfaces and replace all required items back into the draws and cupboards.
4. Assess all equipment and items of stock and any material in the premises and remove if not required.

ONCE EVERY 3 MONTHS

1. Clean the ceiling and lighting.
2. Ensure pest controller continues to monitor and treat the premises.

