

Chapter 10 – Cleaning

The law and our customers expect food premises to be clean and hygienic. It is important we keep our restaurants clean because:

- It creates the right impression for customers
- Prevents bacterial growth
- Avoids attracting pests
- Comply with food safety law

What is cleaning?

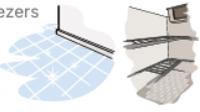
Cleaning is 'The systematic application of energy to substance or surface with the intention of removing dirt, grease and contamination.'

Clean as you go

By keeping equipment and surfaces clean and by cleaning up spills etc, as they happen the restaurant will be kept cleaner and safer. Using clean as you go will also minimise the risk of cross contamination.

COSHH (Control of Substances Hazardous to Health)

The only cleaning chemicals allowed to be used in Subway® are Diversey chemicals and are as follows:

Items to be cleaned	Frequency	Product	Product method	Safety information	Task demonstration video
Kitchen equipment 	Daily	Suma Star D1	 Start filling the wash tank with hand hot water. Using the pelican pump, add in one pump per 38L sink. For heavily soiled items, an extra dose may be required. Actual dosage will depend on site conditions. Follow the instructions on the wallchart for the 3 bay sink for washing wares.	Gloves for prolonged use 	
3rd sink sanitizer/ disinfectant 	Daily	Suma Tab D4	 Fill the sanitize sink with cool water and ensure that the tabs have dissolved completely and then test with chlorine test strips ensuring correct ppm level. To sanitize/disinfect, after cleaning and rinsing, submerge the clean wares in the solution for at least 5 minutes. Remove from solution then rinse and air dry. Follow the instructions on the wallchart for the 3 bay sink for washing wares.	No PPE in use 	
Windows, mirrors and stainless steel 	Daily	Suma Multipurpose Cleaner D2.3	 Fill 750ml trigger bottle with water. Ensure the dial on the Suma Multipurpose Cleaner D2.3 bottle is set to "trigger bottle." Dose one pump in to the water. Attach trigger bottle spray head and invert to mix. Spray directly on to surface or cloth and wipe as necessary.	No PPE in use 	
Floors inc. restrooms 	Daily	Jontec 300 Pur-Eco	 Before mopping, thoroughly sweep the floor. Fill a mop bucket with warm water (10 liters) and dose 2 pumps of TASKI Jontec 300 into the water. Immerse mop in solution and wring out. Begin mopping from the farthest corner of the room and work your way towards the exit. This way, you won't walk on the freshly cleaned area. Use a figure-eight or "S" motion as you mop. This ensures even coverage and prevents streaks.	No PPE in use	
General surfaces / sandwich unit / storage rail / cutting boards and dining areas 	Daily	Suma Bac D10	 Fill 750ml trigger bottle with water. Ensure the dial on the Suma Bac D10 bottle is set to "trigger bottle." Dose 2 pumps into the water. Attach trigger bottle spray head and invert to mix. Remove debris from surface being cleaned. Apply Suma Bac D10 with paper towel or spray and wipe. Leave the surface wet for at least one minute. Use a different paper towel and rinse surface with clean water. Let surface air dry.	No PPE in use 	
Degreasing of oven / proofer / microwave, oven hood, speed oven / panini grill 	Daily	SURE Cleaner & Degreaser	 Spray cleaning: 1. Fill the 750ml trigger bottle with water. Turn yellow head on the SURE Cleaner & Degreaser bottle to the trigger bottle position. Pull head up, then push down fully to dispense chemical into the spray bottle. Replace the trigger bottle sprayer head and shake bottle gently. 2. Remove debris before applying product. 3. Spray surface with solution and clean with damp cloth.	No PPE in use	
MerryChef ovens 	Daily	SURE Cleaner & Degreaser	 Oven cleaning: Use the spray cleaning instructions to prepare a spray bottle of product. Allow the oven to cool and turn off the power. Remove racks and take to the sinks to clean. Spray the interior surfaces of the oven with SURE Cleaner & Degreaser and allow to sit for 5 minutes. Scrub surface with an approved sponge/pad to help remove any baked on soils. Rinse surfaces with a clean towel and water. Apply Suma Protect (optional) using a sponge or cloth, and turn on oven for 15 minutes to cure.	No PPE in use	
Merrychef ovens 	Periodic Optional	Suma Protect D9.5	 Oven / grill cleaning: 1. Ensure temperature of surface is less than 80°C (optimum 60-80°C). 2. Spray neat product direct onto surface or equipment. 3. Leave for 10-30 minutes depending on the level of soiling. 4. Remove loose deposit with a scourer or brush. 5. Rinse well with clean, warm water and allow to air dry.	No PPE in use	
Oven protectant (MerryChef only) 	Daily Optional	Suma Protect D9.5	 This product is ready to use and should be applied to internal surfaces of an oven to prevent heavy buildup from forming. Product should be applied with a towel or sponge and not sprayed directly on the surface. After application, turn on the oven and wait 15 minutes to ensure product is cured. NOTE* Follow the instructions on the MerryChef Oven Cleaning Wallchart for specific application information for that unit.	No PPE in use	
Descaling the bain-marie, proofer-ovens, kettles and dishwashers 	Daily	SURE Descaler	 Follow the dishmachine manufacturer instructions for descaling. Disconnect the detergent. Fill the machine. Dose 60-100ml of SURE Descaler per liter of water. Turn on the machine and circulate the solution for 10-15 minutes. Drain the machine and rinse thoroughly. Reconnect the detergent.	No PPE in use 	
Freezer floors / chest freezers 	Periodic	Suma Freeze D2.9	 Spray method: Fill the trigger bottle with Suma Freeze D2.9 using a pelican pump. Use the spray bottle for smaller areas, especially cleaning door seals. Spray product onto paper towel and wipe over area to clean. Freezer floor cleaning: Apply Suma Freeze D2.9 undiluted on the surface to be cleaned. On vertical surfaces neat product can be applied with a sponge. Clean with a brush. Loosened soil can be removed with absorbent cloth or paper.	No PPE in use	
Restroom surfaces and fixtures 	Daily	TASKI Sani Cid Pur-Eco	 Spray method: Fill the trigger bottle with water. Turn yellow head on TASKI Sani Cid Pur-Eco bottle to trigger bottle position, pull head up, then push down fully to dispense into the trigger bottle. Attach the trigger and shake bottle gently. Spray the solution on a damp cloth and wipe. Use a sponge pad to remove stubborn soil. Rinse or replace the cloth regularly.	No PPE in use 	

Washing-up Procedures

Washing up is an important job as a Sandwich Artist™ it is your job to use this cleaning process for all equipment and food storage items. The complete cleaning process consists of three steps: washing, rinsing, sanitizing. The three-component sink is designed for these steps with the first sink for washing, second for rinsing and third for sanitising.



Step 1: Washing - Is the process of removing all dirt and impurities using water and a detergent. Fill first sink with a solution of dish detergent and hot water (49°C).

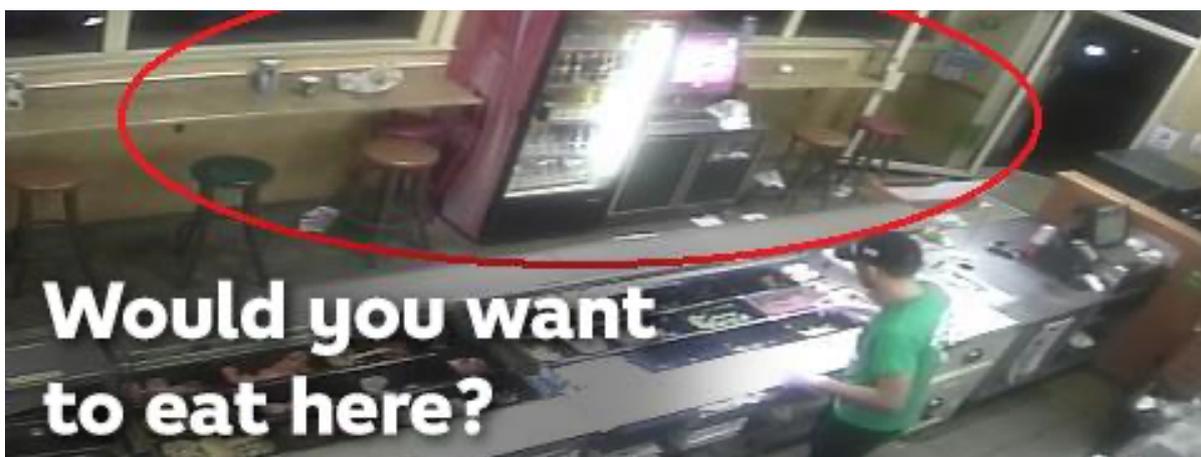
Step 2: Rinsing - Is the process of using clean, clear water to remove soap/detergent or impurities. Fill the second sink with hot water (49°C). Submerge the item in the rinse sink.

Step 3: Sanitising - Is the process of removing bacteria and conditions conducive to infection or disease. This process reduces the chance of food contamination which can lead to food poisoning. You must fill the sink to the level indicated by the sanitizer level label with water before adding a packet of sanitiser. Always check the acidity of the solution by using the pH sticks, your trainer will show you how to do this.

Cleaning the Front of House

The front of house (customer area, restroom and Frontline) should always be free from dirt, grime and litter. When working as a Sandwich Artist it is your responsibility to ensure the front area is clean. If you see litter then you should pick it up, if the bin is full, you should empty it and change the bag. It is important to have a clean restaurant because:

- Attracts customer
- Helps retain customers
- Creates a comfortable, pleasant and germ-free environment



Cleaning the floors

Floors need to be cleaned and washed several times throughout the day and last thing at night. People notice when the floors in the store are dirty and nobody wants to eat in a place where there is food on the floor or where their feet stick on split drinks. After EACH peak busy period the floors must be swept and washed.

Sweep floors, move furniture (**do not put chairs on the tables – ever!**), fill bucket with water and Jontec 300 Pur-Eco, put out Wet Floor Sign. Using a clean mop, mop in a figure 8 to move and catch the dirt. Rinse mop frequently and change water several times if dirty. When done rinse mop, clean bucket and mop sink.

Restrooms

Restrooms need frequent cleaning and are an ideal growing place for bacteria. Customers will always remember if the toilet is dirty. Also, if the toilet is dirty the customer will think all other areas of the restaurant are dirty including the food prep areas.

When cleaning the restroom, the following areas must be cleaned:

Components to clean

- Dispensers (soap, paper); restock as needed
- Sinks/ Toilets, including the areas underneath and around the fittings
- Trash receptacles: change plastic liners as needed; wash, rinse and sanitize daily
- Ceilings
- Wall coverings (FRP panels or tiles)
- Doors
- Floors

Weekly Cleaning Check List

Each store has a store specific weekly cleaning check list; your trainer will show you this list and demonstrate how the cleaning processes for the cleaning jobs take place. Check the list for your store and ask your Trainer if you are unsure on how to clean the equipment/areas.