

# 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 Kay chemicals and are as follows:

Assert Clean



Is for cleaning the pots and food utensils in the sink

Kay Sink Sanitizer



Is for hard surfaces, utensils and equipment it must be at the strength of 100 ppm if it goes to 50ppm must be charged. Pots and food utensils must be left for one minute in sanitizer

Multi surface cleaner



Windows, glass, mirrors and glass counters, tables, bins, wall

Heavy Duty Degreaser



Filters, hoods, oven baseboards and equipment

Liquid Delimer



Sinks, taps, hot well proofer bowls

Oven Cleaner



Only to be used in the oven and wipe away clean after

Probe Wipes



Sanitizing Probe wipes for use on the thermocouple thermometer

All Surface Floor Cleaner



Highly efficient floor cleaner

Restroom Cleaner



Washrooms toilets and urinals

## 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).

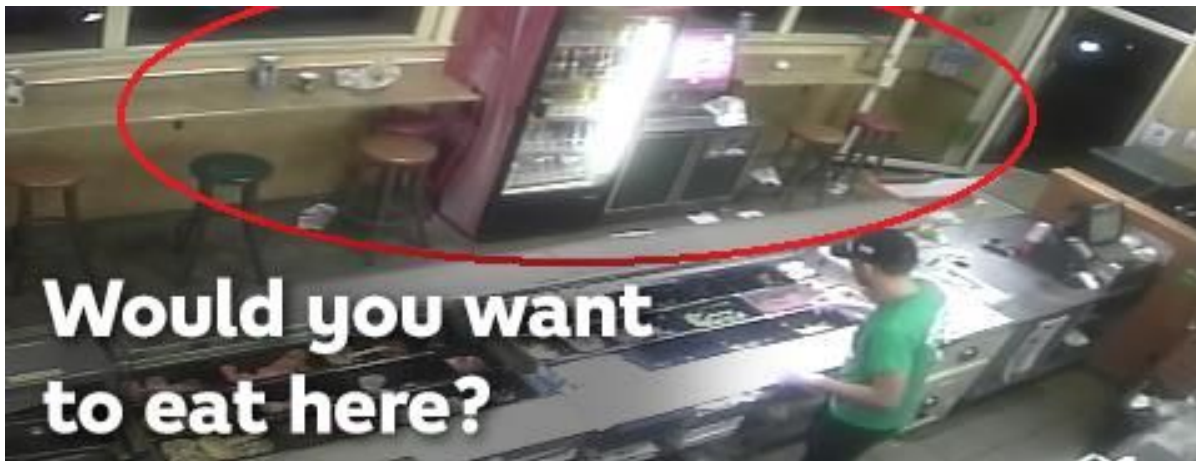
Step 2: Rinsing - Is the process of using clean, clear water to remove soap/detergent or impurities. Fill the second sink with hot water (49°C). Submerge the item in the rinse sink.

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 Floor cleaner, 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.

# Cleaning – Question Time

1. What is the blue spray used for?

2. What is the sanitizer spray used for?

3. Why is having a clean restaurant important?

4. What is Assert Clean used for?

5. What is Heavy Duty Dispenser used for?

6. Where can you use oven cleaner?

7. How many times should you clean the floors during the day?

8. In the restroom which components should be cleaned?

9. Why is cleaning important?

Trainer  
Sign & date:

Trainee  
Sign & date:

