



Hospitality and Catering

Food service area cleaning

Lesson 7

Obtain the skills required to carry out food service area cleaning correctly and safely.





Environmental health officers - EHO

Service areas and kitchens are inspected regularly for hygiene by local EHO's. They will grade the whole business on its hygiene levels.





What EHO's look at

- Food storage
- Chemical storage
- Temperature control and records
- Cleaning schedules and rotas
- Allergen control
- Segregation





What EHO look at

- General hygiene
- Signs of pests infestation
- Work flow
- Staff training





Hygiene rating

The higher the rating the cleaner you are and the less you will see an EHO.

If you have a poor rating the EHO will return, usually within days or weeks and can even shut down the kitchen.





Problems you might face

Staff not complying with procedures – lazy and untrained staff.

Poorly designed washing area – the work flow is causing a cross contamination risk.





Problems you might face

Old cleaning materials – smelly dirty mops and cloths.

Not enough cleaning materials.





Problems you might face

Incorrect or inappropriate cleaning materials- domestic products not commercial product.



Dealing with problems

Talk with your supervisor.

Request cleaning products and equipment when needed.





Contact your EHO

Having a good working relationship with your EHO will make it easier to ask for advice and make changes before an inspection.





Contact your EHO

Inviting them to inspect shows you are
keen to work within the law.





Contact your EHO

In worst case scenarios where you feel there is a serious risk to public health and your employer is not listening to your concerns.





Have pride in your work

Working in food service is a profession so keep clean, follow the law, enjoy your job and protect others.





Revision Activity 7

What does an EHO look at in a food business?