

8. URNS

(a) After use

Empty and clean drip tray. Wash stains from the interior and wipe dry.

(b) At the end of the day

- Clean interior, rinse and wipe dry.
- Check drip tray is empty and clean.
- Clean out the drawoff tap with a suitable brush.

(c) Weekly

- Check and clean the interior of sediment.
- Check the water level gauge-glass is clean and use a suitable brush.

9. REFRIGERATORS

(a) Daily

- Remove and clean up spillage. Wipe the shelves and interiors with a clean cloth.
- Empty drip trays and check waste drain-pipes are not blocked.
- Mop coolroom floor and squeeze excess water out.

(b) Weekly

- Defrost if frosting exceeds 5mm (min. frequency once a week).
- Remove foodstuffs, one compartment at a time, clean the interior.
- Wash with hot wet cloth – a warm solution of baking soda (1 tablespoon/1.2 litre of water) can combat odours. Rinse clean and wipe dry.
- Scrub coolroom walls, floors and food shelves, wipe dry and squeeze water from floors.
- Wash drip tray in hot soapy water, rinse clean, wipe dry.
- Wipe all grease, fats and oil from doors and gaskets.

(c) Monthly

Remove dust from external coils.

(d) Yearly

Check gaskets (door liners) to see if perished, replace where required.

10. SLICERS (NB: Always disconnect power)

(a) After use

- Empty crumb tray and brush crumbs and scraps from the machine.
- Wipe fat and food residue from sides of blade.

(d) Daily

- Wipe crumbs, fats, juices and food residue from the machine.
- Remove blade and wipe behind the disc.
- Remove blade guard, food carrier and slice tray. Wash in hot water, scrub with brush, rinse, wipe dry.
- Clean underneath the machine and bench top.

(c) Weekly

- Sharpen blade – test on bread – ensure sharpening stones are free from grease – clean in hot soapy water if necessary.
- Never sharpen the blade while slicing food. Wipe steel and abrasive away carefully after sharpening, and before slicing food.

11. PEELERS

(a) After use

- Flush the bowl to remove vegetable peeling soil and waste.
- Empty the strainer in the peel trap.

(b) Daily

- Clean all waste from the bowl, scrub it and the underside of the abrasive plate, don't use soap.
- Empty peel trap strainer and wash clean. Flush the peel trap and wash clean.
- Check that the machine and peel trap are clean and free from sediment.

CARE OF UTENSILS

Aluminium

- Avoid cleaning with soda which attacks the surface, wash in soapy water, rinse well and dry thoroughly.
- Don't use steel wool as metal mesh surface will be damaged. Grey deposits removed by cooking waste fruit or vegetables with acid content.

CLEANING

Important Facts for Cleaning your Food Premises

Council's Environmental Health Officers are available to provide advice and guidance.

Telephone: 4429 3111

Shoalhaven
City Council

Development and Environmental
Services Group

TYPICAL CLEANING SCHEDULE FOR EQUIPMENT

1. BOILING TOPS – HOTPLATES

(a) After use

While still warm, clean hotplate surfaces, supporting grids and drip trays, to remove spillage.

(b) At the end of the day

- While still warm, repeat above, wiping with hot damp cloth. Avoid using water – it may damage the hotplates and equipment. Grease can be removed with soap and a blunt scraper. Clean with a fresh cloth and wipe when cool.
- Remove drip trays and clean in hot soapy water. Scrub them using steel wool to remove stains. Rinse, dry and replace.
- Remove reflector plates, wipe, polish and replace.
- Clean the exterior.

2. OVENS AND STOVES

(a) After use

Wipe shelves and trays, also oven interior while still warm with a hot damp cloth to remove food scraps and spillage.

(b) At the end of the day

- Withdraw all shelves and trays, clean off grease and food residue, wash in hot water.
- Clear all food residue from the interior, clean down inside and outside while warm by scrubbing with a hot wet cloth and paste cleanser. Hardened food residue should be scraped from all crevices with a scraper. Clean with a damp cloth and wipe dry.
- Never hose out an oven or wash it with water.

3. GRILLERS – GRIDDLE PLATES

(a) After use

- While still warm, drain off fat and remove food particles from the cooking surfaces and grease gutters with a scraper.
- Empty fat container.
- Wipe over cooking surfaces with a hot damp cloth.

(b) At the end of the day

- While still warm, clean all fatty residue from the hot plate surfaces with a blunt scraper.

- Wash the cooking surfaces with hot water and cleaning paste – ensure water does not reach electrical connections or gas burners.
- Rinse well removing all traces of cleaning paste.
- Dry with a clean towel.
- Clean all surfaces with a hot wet cloth to remove spilt fat.
- Clean underneath the grillers for spilt fat.

4. SALAMANDER TOASTERS AND GRILLERS

(a) After use

Remove crumbs and food scraps from the crumb tray and interior of the toaster/griller.

(b) At the end of the day

- Remove crumb tray and wash it in hot soapy water. Rinse clean and wipe dry.
- Remove hardened or sticky food residue from racks, surfaces and crevices with a scraper.
- Disconnect electricity and clean all surfaces with a hot damp cloth. Wipe dry with a clean cloth.

5. FRYERS

(a) After use

Wipe spilt fat while warm, from exposed surfaces or the fryer and splash-back with a hot damp cloth.

(b) At the end of the day

- Cool fat to 200°F, and while still liquid, empty it from the pan through the drain valve or with a ladle. Filter fat and return to fryer after cleaning is complete.
- Remove lids, draining racks, and other fittings and wash in hot water, washing soda being added if necessary. Don't use soap or caustic cleaners as these will froth causing a fire hazard and taints food.
- Clean the fryer inside and outside while still warm with a hot wet cloth. Hardened fat and food residue are to be scraped off.
- Wash out the pan with hot water, adding washing soda if necessary.
- Rinse the pan clean with a weak solution of vinegar and hot water and wipe all surfaces dry with a clean cloth.

(c) Weekly

- Remove all sediment from the pan.
- Clean underneath and behind the fryer for remaining fat spillages.

6. BAIN-MARIES

(a) After use

- Clean spilt food from the exterior, while still warm, with a hot damp cloth and wipe dry.
- Empty food containers, rinsing any which have held milk or egg foods in cold or lukewarm water, and wash clean in hot soapy water, rinse and dry.
- Wipe lids clean with hot wet cloth and dry.
- Remove food spilt into the water bath, or heated air space. *NB: Turn off heat first.*

(b) At the end of the day

- Check the food containers and lids to see if clean. Also check the exterior and serving rails to see if they are clean.
- Remove water, clean out food scraps, wipe clean and dry.

(c) Weekly

- Check the water level gauge is clean and remove sediment.
- Clean the interior of the Bain-Marie.
- "Wet" unit – drain water, remove sediment, wash thoroughly and refill.
- "Dry" unit – wipe with hot damp cloth – dry with clean cloth.

7. PIE WARMERS

(a) After use

Clean all crumbs and food scraps from the drawers and shelves.

(b) At the end of the day

- Remove drawers or shelves, scrub clean in hot soapy water, rinse and wipe dry.
- Brush crumbs and food scraps from the interior, and the runners of the sliding doors.
- Clean interior and exterior with a hot damp cloth. Dried food should be scraped from all crevices. Rinse clean with a damp cloth and wipe dry.