



Housekeeping

THIS MONTH'S TALK FOCUSES ON HOUSEKEEPING, HOW IT MAY IMPACT ON HEALTH AND SAFETY, AND THE STANDARDS THAT ARE EXPECTED OF EVERY TEAM MEMBER IN OUR KITCHEN.

Good housekeeping is not a task left to the end of the day; it's an ongoing practice, a reflection of our professionalism and respect for our kitchen. High standards of housekeeping are paramount not only to ensuring the health and safety of our team, but also to ensure the safety of the food we serve.

Ensuring waste and garbage are promptly disposed of in the correct bins is just the start. Our shelves must be a mirror of our standards, free from dust and debris, just as the hidden spaces underneath and behind our appliances should be kept clear. Debris allowed to gather behind appliances can also present a fire hazard and should be monitored and reported when needed.

Our floors are to be kept clean, during a busy service spills can occur. It's important every team member knows how to quickly and safely clean a spill. Large spills may require you to stand by the spill while another team member retrieves necessary cleaning equipment.

This discipline in housekeeping is not merely about aesthetics; it's a critical component of our operational excellence, ensuring a safe and efficient workspace. Let's each take pride in this responsibility.

This month's food safety topic is drainage. With the number of kitchens we have on site we generate a lot of waste. Our drainage policy details standards required to ensure we don't clog and block our drainage system. We must all ensure that fat from stocks, or deep fryer oil are never put down our drains. Make sure you are familiar with the drainage policy and it's specific instructions.

Take some time this month to carry out a detailed inspection of your work areas and determine if the standard of housekeeping is acceptable. Thank you for your attention, and let's continue to prioritise safety in all our operations.

**DIRECTOR OF KITCHENS**

This months checklist requires we ensure that:

Waste and garbage are contained within appropriate bins

Shelves are free of dust and other debris

Underneath, behind of appliances are adequately clean

Floors are swept and all surfaces sanitised

Staff know how to clean up a spill

Food scraps, grease and other debris are scraped off surfaces before being washed

To complete the
checklist on
Donesafe scan
the QR code

