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**Unit 203 Food safety in catering**  
**Worksheet 3:**

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1. What are the common products used for cleaning methods used for sanitising work areas and premises?

**Products Used for Cleaning**

**Products and Methods Used for Sanitising**

2. List 5 pieces of cleaning equipment:

3. What is the purpose of “Clean as you go”?

4. List the six-stages of cleaning outlining the requirements at each stage:

5. What is the purpose of a cleaning schedule? Which details must be included in a cleaning schedule?

6. Describe some common areas for tools and equipment which would require special attention during cleaning:

7. List 7 safety aspects which must be considered when handling and storing chemicals:

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1. What are the common products used for cleaning methods used for sanitising work areas and premises?

**Products Used for Cleaning**

Cleaning products are designed to remove dirt, dust, grease and other unwanted grime from products.

Common cleaning products are:

- Water
- Detergent
- Abrasives
- Degreasers
- Acid cleaners

**Products and Methods Used for Sanitising**

- Heat
- Radiation
- Chemicals

2. List 5 pieces of cleaning equipment:

1. Brooms
2. Dust pan
3. Mops
4. Buckets
5. Cloths
6. Brushes
7. Scourers
8. Vacuum cleaner

3. What is the purpose of “Clean as you go”?

The most practical process for cleaning is to ‘clean as you go’ which means you tidy up after each step of preparation or cooking, rather than ending up in a big mess!

4. List the six-stages of cleaning outlining the requirements at each stage:

1. **Pre-clean – Remove all food debris**, rubbish or dirt from the area before you wash it  
Place **warning signs** – “Caution wet floor” or “Cleaning in progress” to prevent injury  
Obtain **clean water** and mix it with the right type of **cleaning agent**
2. **Main clean** – Use **separate** equipment and water to clean food preparation benches and other areas
3. **Rinse** with clean hot water
4. **Sanitise**
5. **Final hot water rinse**  
**Check** that **all surfaces** are free from all residue
6. **Dry surface** with a paper towel before reuse

5. What is the purpose of a cleaning schedule? Which details must be included in a cleaning schedule?

Your establishment should have a cleaning plan/schedule to ensure proper hygiene. Cleaning schedules are an excellent way to achieve consistent outcomes. It must address all areas, equipment and tools. Cleaning schedules must clearly state **who, what, where, why, when, how** and **safety measures**.

6. Describe some common areas for tools and equipment which would require special attention during cleaning:

- Fridge seals
- Assembling and disassembling equipment such as:
  - Slicing machines (inside of blade)
  - Blenders (especially under the centre part of the blade)
  - Mincers (disassemble after use and wash thoroughly)
  - Ovens and stove tops
  - Make sure you are aware of the correct methods of assembly and disassembly and always disconnect the power or gas
- With tools make sure that knives are cleaned regularly with soapy water but do not leave them in the sink to prevent accidental injuries

7. List 7 safety aspects which must be considered when handling and storing chemicals:

1. Store chemicals away from food in their original containers. Never store in food containers!
2. Preferably store in a lockable room or cabinet and low on shelves for easy identification
3. Store in well lit area
4. Ensure all products are clearly labelled and the Material Safety Data Sheet (MSDS) is available
5. When topping up chemicals use protective clothing and funnels to prevent spills and contamination
6. Ensure that you apply the correct dilution ratio
7. Always follow manufacturer's instructions
8. Never mix different types of chemicals!