

## 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 griller 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.