



Safe methods – SM9

Kitchen cleaning audit

Overview of activity:	This activity reinforces the concept that it is the responsibility of the kitchen supervisor to check the standard of cleaning achieved. It can be delivered in two parts: part one would be to prepare an audit form for a specific kitchen and once completed, the learners could then undertake audits as part of their role as head chef within a college kitchen.
Learning objective:	Design a kitchen audit form to be used within a named college kitchen. Undertake a kitchen audit. Provide feedback, identifying areas of good practice and areas to be improved on.
Target audience:	Level 3.
Additional resources required:	A college kitchen.
Estimated duration of activity:	45 minutes –1 hour (depending on the size of the kitchen).
Links to other resources:	SM5, the fridge cleaning checklist, examines similar objectives but focuses on an individual piece of equipment.
Guidance notes:	This activity could be delivered as a classroom-based activity if a kitchen is not available. In this case, the group would first need to list all the items in the kitchen that would need cleaning.

Kitchen cleaning audit

In your new job, you have responsibility for cleanliness in the kitchen.

Your line manager comments that your predecessor didn't manage cleaning very well and had received an improvement notice from the environmental health officer after their last visit. Since then, the standard of cleaning has improved with the introduction of cleaning schedules, improved resources and training.

Now you are aware of the history, and as this is now your responsibility, you decide to implement a system to audit the standard of cleaning by:

1. identifying all items in the kitchen that would need cleaning
2. making clear the expected standard of cleaning

It is important to recognise that most of the cleaning checks would be visual, but a white paper tissue could be used to test unseen dirt and grease. The standard expected might be, for example, free from:

- debris
- spillages
- grease
- odours
- mould

