



FRESH PRODUCE DEPARTMENT - CLEANING & SANITISATION



DAILY ROUTINE

To be completed at the end of operation each day and more frequently if necessary.

ORANGE JUICE MACHINE

- Dismantle machine and soak parts in **CO PLUS DETERGENT** solution, for 30 min.
- Scrub then rinse clean.

FLOORS

- Sweep floors as required.

MIRRORS

- Spray with **C4 GLASS CLEANER** solution.
- Polish with paper towels.

UTENSILS KNIVES SCOOP AND PRICE TICKETING

- Wash with **CO PLUS DETERGENT** solution and clean cloth.
- Rinse and air dry.

CUTTING BOARDS

- Scrub both sides of cutting boards with **CO PLUS DETERGENT** solution. Rinse with water.
- Squirt with **C5 LIQUID SANITISER**, scrub and leave for 30 minutes. Rinse thoroughly with clean water.

BENCHES

- Wipe with **CO PLUS DETERGENT** solution.
- Spray with **C2 PLUS SANITISER** solution and air dry.

WARWICKS

TUBS AND FLOWER CONTAINERS

- Wash with **CO PLUS DETERGENT** solution.
- Rinse and stake on side to air dry.

THE FOLLOWING SHOULD BE WIPED USING CO PLUS DETERGENT

- Facing on wall cases
- Customers scales
- Chrome Gondala Rails
- Sampler Units
- Dried fruit, nut tubs and covers
- Wrapping machines and scales
- Flower display units.

RUBBISH BINS

- Empty bins as required.
- Wash out with **CO PLUS DETERGENT** solution.

SINKS

- Remove all debris.
- Wash with **CO PLUS DETERGENT** solution.
- Spray with **C2 PLUS SANITISER** solution and air dry.

THROUGHOUT THE DAY

- Throughout the day, spot clean doors handles, preparation surfaces, etc. with **C2 PLUS SANITISER** solution. If heavily soiled, use **CO PLUS DETERGENT** solution.

WEEKLY ROUTINE

JUICE AND SALAD FRIDGE

- Clean interior and exterior with **CO PLUS DETERGENT** solution.

GONDALAS

BAG STANDS

TICKETS FRAMES AND WALL CASES

- Wipe surfaces with **CO PLUS DETERGENT** solution.

BUG ZAPPER TRAYS

- Disconnect power supply and sweep out dead insects and dust.

COOL ROOM FLOOR

- Scrub walls, racks, doors, seals and surrounds with **CO PLUS DETERGENT** solution.
- Rinse with clean water.

WOOD PANELLING WALLS AND DOORS

- Clean with **CO PLUS DETERGENT** solution.

DRAINS AND MATTING

- Clean with **CO PLUS DETERGENT** solution and a stiff broom.

LOW HANGING DISPLAY LIGHTS

- Clean with **CO PLUS DETERGENT** solution.

MONTHLY ROUTINE

FANS AND AIR CONDITIONING VENTS

- Check for accumulation of dust and mould.
- Turn off units before cleaning with **CO PLUS DETERGENT** solution.

FIRE HOSES AND EXTINGUISHERS

- Wipe off all dust and grime with **CO PLUS DETERGENT** solution.

COOL ROOM WALLS AND CEILING

- Scrub walls, racks, door seals, ceiling and surrounds with **CO PLUS DETERGENT** solution.
- Rinse off with clean water.

FOOD HANDLING

PERSONAL HYGIENE

- A high standard of personal hygiene is essential.
- Use **EC6 HANDWASH** from the dispenser for hand washing.
- Wash hands thoroughly when re-starting work after any break. E.g meal break or when re-entering the preparation / serving area from any other part of the store.
- Always wash hands after you have handled uncooked products and before touching other foods, equipment or utensils.
- Use paper tissues instead of cloth handkerchiefs, and always wash hands afterwards.
- Cover any cuts and abrasions with the approved blue waterproof dressings available from the store first aid kit. Keep dressings clean and replace them as necessary.
- Wear approved hair coverings and wear clean uniforms and aprons.

PROCEDURES

- Keep all perishable foods refrigerated if not actually being prepared.
- Minimise the time perishable food is out of refrigeration.
- Keep cold food cold (below 4°C).
- Ensure tongs and scoops are readily available and clean at self service units.