



RESOURCE LIBRARY - STEWARDING
Thorough Cleaning 大扫除

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Standard:

Thorough cleaning is essential and must be maintained in the kitchen for clean sanitised condition.

标准:

大扫除是基本工作，必须在厨房里维持清洁卫生的状态。

Procedures:

1. Clean areas which are not clearly visible and difficult to get at :
 - Under stoves and ovens
 - Shelf under salamander
 - Sides of stoves and ovens
 - Rubber seals on doors and fridge
 - Seams, corner, edges of machinery and rolling stock
 - Bottom of steam kettles
 - Under shelves and benches
 - Edges of bench top
2. Move items away when cleaning to avoid these items becoming obstructions with food soil collected all around.
3. Removing food source to pests.

-End-

程序:

1. 不易看到和难以接触到的区域是:
 - 炉灶下面
 - 焗炉下的架子
 - 炉灶侧面
 - 门和冰箱的密封条
 - 机器和移动存货架的接缝处、边角及边缘
 - 蒸箱底部
 - 架子和工作台下面
 - 工作台边缘
2. 进行清洁时搬走所有可移动的物品，不让它们成为清扫的障碍物。
3. 清除害虫的食物源。

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