

WHAT GREAT LOOKS LIKE



TASK 22 KITCHEN & CANTEEN CLEANING

RAMS: Refer to relevant RAMS, folder in office

MSDS Sheets: Refer to COSHH folders located in office & cleaning cupboards

Equipment Required for task – use relevant colour coded equipment

Dustpan & brush	Correct colour cloths for area
Mop & bucket	Safety signage x 2

Chemicals required including dosing details

Multi-surface floor cleaner	Jontec 300 = 40ml per litre water
Stainless steel/glass cleaner	Taski Sprint 200 Pur Eco smart dose
Disinfectant	Premiere Screen Virucidal
	500ml of water to 20ml disinfectant

Location of Cleaning Task

PPE required for task

Management Suite	Gloves
	Goggles for dilution
	Mask for dilution

Step by Step cleaning instructions



PLEASE WASH YOUR HANDS BEFORE & AFTER YOUR TASK

Place safety signage around the area to be cleaned.

Clean all surfaces using the correct coloured cloths and chemicals, include cupboard doors, handles, sinks and fridges (inside & out)

Sweep floors ensuring all edges and corners are done including skirting boards

Wash floors with clean mop using relevant chemicals

When task complete remove safety signage only when the area is safe and dry