

COURSE OVERVIEW

# Essentials of Cleaning and Disinfection

TIFS-110



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Cleaning and disinfection in commercial kitchens are essential to maintaining food safety, ensuring legal compliance, and upholding operational integrity. These processes extend beyond surface-level tidiness; they involve systematically removing dirt, grease, and pathogens to prevent cross-contamination and foodborne illnesses, such as Salmonella and E. coli.

This course provides essential training on cleaning and disinfection practices to support food safety in commercial environments, and how to identify high-risk areas, select appropriate cleaning agents, and apply effective techniques to prevent cross-contamination and control pathogens.

## **Module 1: Cleaning and Disinfection**

Cleaning is essential to remove waste food, grease and dirt, which can harbour bacteria and attract pests.

- Storage of sanitising a work surface
- Cleaning as you go
- Contamination
- Cleaning and Disinfection

**Suitable for:**

Food handlers, Chefs, Kitchen assistants, Managers and Supervisors who oversee the preparation of food.

**Skills achieved:**

- Food Safety (Basic)

**Related Resources:**

- Food Hygiene Assessment
- Food Safety Premises Assessment
- Cleaning Plan Audit
- Food Hygiene Audit
- Kitchen Food Hygiene Audit
- Premises Food Safety Audit
- Food Hygiene Checklist
- Premises Food Safety Checklist

**Benefits:**

The Delegate will receive a Total Quality Assured (TQA) certificate of achievement upon successful completion.

**Estimated Time:**

17 Minutes

**Related Courses:**

- Food Safety Hygiene
- Food Safety for Food Handlers
- Kitchen Knife Safety
- HACCP
- Food Allergies and Intolerances
- Essentials of Cleaning and Disinfecting