

COURSE OVERVIEW

Cleaning Commercial Kitchens

TIFS-109



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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 practical 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

Module 4: Equipment and waste disposal

Proper use of cleaning equipment and safe waste disposal are essential in kitchen cleaning to prevent cross-contamination, protect staff and customers, and maintain hygiene and food safety standards.

- Correct use of equipment
- Colour coding
- Storage and equipment maintenance
- Safe disposal of waste
- Pest prevention strategies

Module 2: Personal Protective Equipment

Wearing the correct personal protective equipment (PPE) when cleaning a commercial kitchen is essential to prevent chemical exposure, reduce injury risk, and maintain hygiene standards in high-risk food environments.

- Purpose and importance of PPE
- Types of Kitchen PPE
- Selection and Suitability
- Storage, Maintenance, and Disposal
- Risk Assessment and PPE Integration

Module 3: Chemicals

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

- Understanding cleaning products
- Safe handling, dilution, and storage
- COSHH compliance
- Safe disposal of chemicals

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:

45 Minutes

Related Courses:

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