

COURSE OVERVIEW

Deep Cleaning Kitchens

TIFS-111



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Deep cleaning a kitchen is essential for maintaining a safe and hygienic food environment. Daily cleaning removes surface-level dirt, but deep cleaning targets hidden grease, bacteria, and allergens that build up on equipment, extraction systems, floors, and hard-to-reach areas. Without regular deep cleaning, these contaminants can compromise food safety, attract pests and increase the risk of cross-contamination.

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: Safety Considerations

A kitchen deep clean is a structured, methodical process that goes far beyond routine daily cleaning.

- Why Deep Cleaning is important
- Legal compliance standards
- Common Deep Cleaning Risks
- Fire Safety considerations

Module 2: 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 3: 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 Kitchens PPE
- Selection and Suitability
- Storage, Maintenance, and Disposal
- Risk Assessment and PPE Integration

Module 4: 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

Module 5: 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 6: Systematic Cleaning

Systematic Cleaning is a structured, logical sequence ensuring no area is missed, cross-contamination is avoided, and the process is efficient and fully auditable.

- Top to bottom, back to front
- A Typical Cleaning Sequence
- Zoning
- Dwell Time and Chemical Sequencing
- Documentation

Suitable for:

Managers of Kitchens and senior kitchen staff who manage the kitchen cleaning process.

Skills achieved:

- Food Safety (Basic)
- Deep Cleaning Kitchens (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:

55 Minutes

Related Courses:

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