

COVID 19 – Kitchen Hygiene Procedures

(Adapted from Food Standards Australia New Zealand - Appendix 6)

DISHWASHING

Personal Protective Equipment (PPE):

- BYO your set of dishwashing gloves marked with your name or initials. Note that the lodge does have a limited supply in the event dishwashing gloves are forgotten (GLOVES ARE NOT TO BE SHARED)
- Disposable Chux
- 70% Alcohol in Spray Bottles

Pre-clean:

Scrape or wipe food scraps and other matter off surfaces and rinse with water.

Wash:

Use hot water and detergent to remove grease and food residue. (soak if needed.)

Rinse/Sanitise:

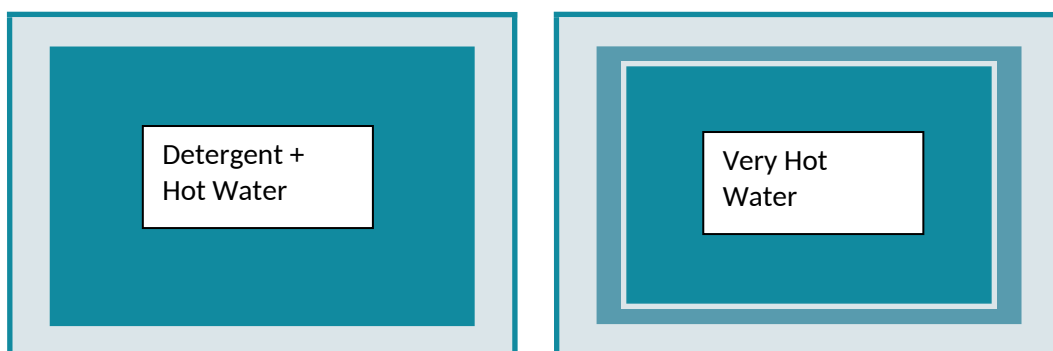
Rinse off detergent and any loosened residue in very hot water.

Dry:

Allow to drip dry or use a clean fresh tea towel (DO NOT RE-USE TEA TOWELS).

Remove:

All used tea towels and dishwashing wondercloth to the laundry area ready for daily washing.



An example of a simple suitable double sink arrangement is illustrated above.

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CLEANING & SANITISING OF SURFACES

Personal Protective Equipment (PPE):

- BYO your set of dishwashing gloves marked with your name or initials. Note that the lodge does have a limited supply in the event dishwashing gloves are forgotten (GLOVES ARE NOT TO BE SHARED)
- Disposable Chux
- 70% Alcohol in Spray Bottles

Wash:

Use hot water, detergent and a disposable chux cloth to remove grease and food residue from benchtops, dining tables and kitchen equipment.

Rinse:

Rinse the chux cloth then wipe away any residual detergent from surfaces with very hot water.

Sanitise:

Disinfect surfaces using 70% alcohol and disposable chux cloth.

Dry:

Allow to completely air dry before next use. Care should be taken not to re-contaminate sanitised utensils and equipment. Ensure they are packed away with clean hands.

Dispose:

Dispose of chux cloths in a leak-proof plastic bag that is tied shut and put out in the rubbish.