



Managed Services Limited

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Method statement details of work for kitchen deep clean

This document is designed to inform clients of our method of working it should be supported with scope of work/quotation & risk assessment

METHOD STATEMENT –

TASK: Cleaning of/ de-scaling internal dishwashers

*Please note only dishwashers that the manufacturer has agreed to be descaled will be undertaken

1. Operatives to check all PPE, cleaning equipment and chemicals required for the task. Refer to COSHH assessments supplied for chemicals being used. Operatives to set out all 'Caution/Warning' signage required and cordon off cleaning area prior to work commencing.
2. Extreme care must be taken when descaling internal components ONLY trained staff to use specialist chemical which must be painted on & left for specific time as per instructions
3. Operatives are to clean the equipment as per training and specification.
4. Operatives are to clean up any spillages immediately to ensure that other surfaces are not marked or damaged by the chemicals or solutions being used.
5. The machine will be manually washed through then machine to be put onto wash cycle as per manufacturer's instructions.
6. Operatives will ensure that the equipment is reassembled in the correct manner
7. On completion of cleaning, operatives to dispose of all waste chemicals and materials on site and remove all cleaning equipment, chemicals and signage to company vehicle.
8. Operatives are not to leave the site until authorised by Supervisor.

General: *All equipment must be switched off and controls isolated where possible, pilot lights extinguished and gas valves or taps closed.*