



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: Hot Equipment Cleaning – Ovens/Stoves – Solid Tops, Burner Tops, Bratt Pans and Other Non-Water Based Equipment

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. Operatives to carry out safety check of hot equipment prior to starting work e.g. ensure that the equipment is turned off, pilot lights extinguished, gas/electric controls are isolated and the equipment is cool to touch.
3. Operatives to fill dip tank with clean hot water.
4. Operatives to dismantle the equipment by hand, taking care to note each part for re-assembly on completion of cleaning.
5. Operatives to place all non-aluminium parts in to dip tank.
6. Operatives to mix a solution of the recommended cleaning solution, following manufacturers and the COSHH assessment supplied, and carefully pour into the dip tank.
7. Operatives to allow equipment to soak for at least 2 hours to ensure that all grease and grime is lifted from surface.
8. While equipment is soaking, clean the remainder of equipment using chemical cleaning agent and paint scrapers as necessary, paying careful attention to detail by cleaning to edges and corners.
9. Where possible operatives to remove switches and knobs to aid cleansing, ensuring they are replaced in exactly the same position.
10. After equipment has soaked in dip tank, operatives to clean equipment using a agitator or sponge as necessary and rinse with clean water.
11. On completion, operatives to reassemble the equipment ensuring all parts are fitted in to original positions and coat solid tops with a thin layer of cooking oil.
12. Operatives to re-light any pilot lights and test that the equipment is working correctly.
13. 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.

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