



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 – Bain Maries, Stills Units, Jacketed Boilers, Combination Ovens and Other 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 are to ensure that the equipment is emptied of all contents and is cool to touch before starting any cleaning.
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. Operatives will ensure that the equipment is reassembled in the correct manner and check that all controls are working correctly.
6. 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.
7. 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.