



**Managed Services Limited**

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Date:	Review
January 2016	January 2018

### **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 – Fat/Oil Fryers and Other Hot Oil Cooking 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 ascertain type of equipment to be cleaned e.g. small table mounted or large free standing type. Check if gas or electrically operated to determine if the equipment can be moved. Note: If equipment is connected via a flexible gas lead, check where gas shut off valve is located and seek permission before disconnecting from mains supply, this will also apply to electrically operated equipment.
3. Operatives to check that the equipment has been emptied of all fat or oil, if not then operatives will have to drain the equipment into clean receptacles supplied by the client. Operatives should take care when draining the equipment not to contaminate the fat or oil. If contamination should occur operatives are to inform their supervisor immediately. Note: operatives to carry out visual inspection and note condition of the fat or oil prior to draining equipment.
4. Operatives to remove oil to a safe area, away from cleaning operations, and ensure that containers are covered and/or lids closed and secure.
5. Operatives to check which chemicals have been specified for the job. Operatives to decant carefully from larger container in to smaller spray bottles.
6. Operatives to thoroughly spray all surfaces of the equipment with cleaning chemical, e.g. Heavy Duty Degreaser and allow to soak for at least five minutes.
7. Operatives to clean surfaces of the equipment using the recommended cleaning chemical with a cloth. It may be necessary to use a 'Greenie' or paint scraper especially on the external surfaces. Operatives should take care not to damage any surfaces and report any defects immediately to their supervisor.
8. Operatives to ensure that all internal surfaces are thoroughly cleaned, especially the areas around drainage taps.
9. Once all grease and carbon deposits have been removed, operatives to then give a final thorough rinse to all surfaces using clean warm water and finally polish dry using paper towels.
10. Operatives to replenish the equipment with clean oil if supplied. If equipment is gas operated, operatives to ensure the pilot light is lit. Alternatively, if electrically operated, operatives to insert the plug in to the power socket.



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11. 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.*