



Lycée Français
International de Delhi

Top Cantine



CANTEEN HYGIENE RULES:

Here is a handy list that outlines how to keep your restaurant kitchen spic and span. Some jobs should be done several times a day, while others need to only be done weekly or monthly.

Canteen Kitchen items to clean throughout every cooking shift

- Brush grill between cooking red meat, poultry and fish
- Wipe down the line and prep areas
- Switch cutting boards

Change sanitizing water and cleaning rags

- Empty trash bins

Canteen Kitchen items to clean after each cooking shift (in lunch service), during the Canteen service time and after the canteen has been done, as following rules

- Clean the fryers
- Brush the grill
- Empty sanitizing buckets
- Put all cleaning rags in dirty laundry
- Put all aprons and chefs coats in laundry (not with cleaning rags)
- Wash and sanitize all surfaces (cutting boards, reach-in, line, prep tables)
- Empty steam table and clean
- Wash meat and cheese slicer after each use
- Cover all bins in reach-in cooler with plastic wrap
- Wash floor mats
- Sweep and mop the kitchen floor
- Sweep walk-in refrigerator

Daily Canteen Kitchen Cleaning List

- Clean out grease traps
- Change foil linings of grill, range and flattops
- Wash the can opener
- Run hood filters through the dishwasher

Weekly Canteen Kitchen Cleaning List - these duties can be rotated throughout the week (We are following in the holidays also).

- Empty reach-in coolers and wash and sanitize them
- Delight sinks and faucets
- Clean coffee machine
- Clean the ovens. Be sure to follow the manufacturers instruction on this particular job.
- Sharpen knives (okay, not cleaning, per se, but needs to be done)
- Oil cast iron cookware
- Use drain cleaners on floor drains

Monthly Canteen Kitchen Cleaning List

- Wash behind the hot line (oven, stove, fryers) to cut down on grease build up, which is a major fire hazard
- Clean freezers
- Empty and sanitize the ice machine
- Calibrate ovens
- Calibrate thermo-meters
- Sharpen the meat and cheese slicer
- Wash walls and ceilings
- Wipe down the dry storage area
- Change any pest traps
- Restock your first aid kit
- Update your material safety data sheets, which outline how to safely use any chemicals in your restaurant.

Yearly Canteen Kitchen Cleaning/Safety List

- Check fire suppression system
- Check fire Extinguisher (this may need to be done twice a year, depending on where you live)
- Clean hoods twice a year. There are many professional companies that specialize in hood cleaning. I highly recommend you use one rather than doing the job yourself (very messy and time consuming).
- Clean pilot lights on gas kitchen equipment (Be sure to follow the manufacturers instruction).