**T.L.E Reviewer**

**Cleaning and Maintaining Kitchen tools, Equipment, and Premises**

**Kitchen Tools and Equipment:**

* **Primary Cooking Equipment** – Includes ranges, ovens, steam kettles, broilers, griddles, fryers and steam cookers, electronic and microwave ovens. Generally used in heating, partially finished, cooked, and defrosting food.
* **Auxiliary Cooking Equipment** – Consists of mixers, slicers, cutters, grinders, choppers, mold, blenders, peelers, corers, toasters, waffle irons, egg cookers, coffee makers, food warmers and coolers, racks sinks, refrigerators, freezers, pots, pans, and utensils. Implements used to perform a specific task providing help or support for principal equipment.

**General Guides in the Cleanliness and Sanitation of the Kitchen:**

* Physical equipment and kitchen layout should conducive to good sanitary practice.
* Dishes, glasses, utensils, tools, and equipment should be thoroughly cleaned and properly sanitized.
* Washing Flatware.
* Use of water, bactericide, and detergents.
* Floors, walls, ceilings, counters, tables, and chairs should be cleaned regularly.
* Vermin and rodents should be eliminated from the kitchen premises.
* Disposal of garbage and rubbish should be done daily
* Adequate employee supervision, as well as a program of educating employees on sanitation, should be maintained.

**Procedures in Washing Dishes, Cooking Utensils, Glassware and Flatware:**

* Scraping and removal of leftover food and waste from soiled dishes.
* Prerinsing the dishes in lukewarm or cold water to remove food particles of soil that otherwise may “bake” on during the washing process.
* Washing in clean water at 140 Fahrenheit or higher for 2 minutes.

**Cleaning Equipment, Supplies, Materials, and Cleaning Chemicals:**

* **Cleaning** – Involves the absence of visible dirt, while sanitation refers to killing germs and bacteria through the use of sanitizing chemicals such as disinfectants
* **Cleaning Equipment:**
* **Floor Polisher** – It is used in scrubbing, stripping, and polishing hard floor surfaces. It must have an appropriate pad for scrubbing, stripping, and polishing.
* **Wet and Dry Vacuum Cleaner** – It is used to absorb water on a wet surface and to suck up dust and dirt, usually from floors and from other surfaces such as upholstery and draperies.
* **Cart or Trolley** – It is used to keep all cleaning supplies and chemicals that can be moved from one place to another, thus making cleaning faster and easier.
* **Cleaning Supplies and Materials**:
* **Scouring Pads** – A scouring pad is made of abrasive materials used to wash up kitchen equipment and dinnerware. Green scrubbing pads are for scrubbing purposes and are used with scouring powder.
* **Wiping Cloths** – Highly absorbent cotton cloth used to remove dirt and easy-to-remove stains. It is also used to absorb water on tables, counters, and work surfaces.
* **Mop with Handle** – This is used for manual floor mopping. Clean water must be retained in one bucket while dirty water must be squeezed out into another bucket, while dirty water must be squeezed out into another bucket.
* **Ceiling Broom** – Used to remove cobwebs and dust off the ceiling.
* **Trash Bag** – A disposable receptacle used to contain garbage or rubbish. IT is needed to be secured and disposed properly to prevent the spread of bad odor and bacteria.
* **Soft Broom and Stick** – A soft broom is used for fine surfaces like floors, while a stuck broom is used for tough surfaces.
* **Sponges** – These are used to clean fine surfaces. Wash and rinse sponges after use and make sure that no soap is left in the pad
* **Bucket** – This is used with a mop for cleaning floors and walls. Empty the bucket when the water is dirty. Clean and dry after use.
* **Insect Sprayer** – This is used to fumigate and eliminate pests and mosquitoes. Use a protective mask while spraying.
* **Cleaning Chemicals:**
* **Insecticides** – Used to eliminate insects and pests. Because this is toxic, avoid spraying insecticides into food containers and food items.
* **Disinfectant** – Used to clean sink and areas with bacterial contaminations. One cup of disinfectant can be diluted in one gallon of water. Apply solution with a damp cloth, then rinse and dry. Use hand glove when handling chemicals.
* **Drain Cleaners** – Used to remove clogs in sink drains. Chemical is poured into sink drains, left to stand for several minutes, and then flushed.
* **Degreaser** – Used to wipe out grease, oil, and dirt. Read the label and follow the procedure for degreasing.

**General Rules in Using and Cleaning Kitchen Equipment:**

* Check electrical equipment before using it. Check for frayed wires, loose plugs, and connections. Have it repaired if necessary.
* Handle equipment properly. Proper handling reduces the need for repair and corrective maintenance.
* Store equipment in their proper storage after use. Do not leave them lying around as they may become an obstruction to workers.
* Read carefully and follow manufacturer’s instructions on how to use and how to take care of the
* Have a regular checkup of kitchen equipment for preventive and corrective maintenance.