Ready To Serve – Service Summary

Date	

Training :
Read MRC Safe Food Better Business 20200125- sections
- What you need to know before you start P9 on
- Cross Contamination P11 to P21
- Cleaning P27 – 38
- Ready to Eat Food P62-63
- Cleaning Schedules – Page 92

Service Lead / Supervisor Name	Trained

Service Team	Trained

Ahead of Service
- Appoint one person as service lead
- Leave your coat outside the kitchen
- Wear clean clothing and footwear – not something you have just rowed in
- Remove all jewellery and wristwatches - except a plain wedding band
- Tie any long hair back

On Entering Kitchen
- Wash your hands (full scrub up style) with antibacterial soap - soap and paper towels by hand wash basin - the one near the serving hatch
- Check the kitchen is clean - fridge temperatures ok - everyone trained (read the pack

During Service
- Avoid using the raw ingredients areas, sink or utensils -
  - Raw preparation surface - side where coffee machine used to be
  - Knives and boards - red and blue as per wall chart
  - Sink - left hand side of the double unit furthest from serving hatch
- Complete the allergens sheet and make sure it is well displayed.
- Clean as you go
  - Diversey detergent for dishes (using up legacy cleaners at present)
  - Diversey surface cleaner - make up into spray bottle (Waitrose bottle until empty)

After Service	Complete?
• Clean down all surfaces and remove any debris or spoil • Clean with SUMA Multipurpose D2.3 Smartdose Multi Surface Cleaner and dry down • Sanitise with SUMA BAC - CONC D10 Surface Sanitiser - allow 5 minutes contact time • Rinse off with clean damp cloth	
• Mop kitchen floor with SUMA Multipurpose D2.3 Smartdose Multi Surface Cleaner	
• Clean down all tables and hostess trolley • Clean with SUMA Multipurpose D2.3 Smartdose Multi Surface Cleaner and dry down • Sanitise with SUMA BAC - CONC D10 Surface Sanitiser - allow 5 minutes contact time • Rinse off with clean damp cloth	
• Sweep bar floor • Empty kitchen and bar bins, fit new empty bags and put the full ones in the big bin outside.	

Comments – Any Issues?