



Clean your kitchen

Page 1: food away, dishes, sink and preparation areas.



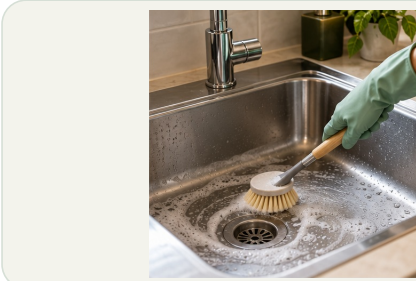
01 Put food away first

Cover food and clear the area you will clean.



02 Wash the dishes

Use hot, soapy water or a dishwasher.



03 Clean the sink itself

Remove scraps. Wash the bowl, taps and drainer. Rinse and dry.



04 Boards and benches

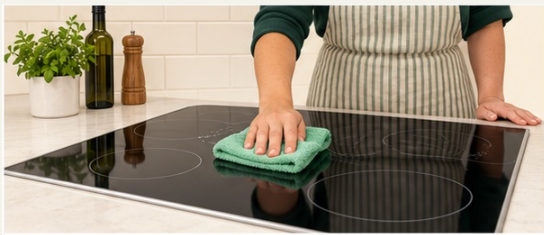
Wash off grease and dirt. Sanitise when needed with a food-contact-safe product.

Follow cleaning-product instructions, including dilution and rinsing.



Finish your kitchen clean-up

Page 2: appliances, floor, then rubbish LAST.



05 Clean the cool stovetop

Switch off and let it cool. Wipe away food and grease.



06 Clean the oven as needed

Let it cool first. Follow the oven and cleaner instructions. This is an occasional job.



07 Clean the floor

Soak up spills with paper towel. Use a mop if needed. Bin wet towels straight away. Leave the floor dry.



08 Rubbish out LAST

Empty the bin and fit a clean liner. Wash your hands afterwards.

Never mix cleaning chemicals. Keep them away from food.