

TO DO LIST - How to plan professional kitchen cleaning



#1 – CHOOSE THE DETERGENTS (AND THE IDEAL PARTNER!)

It could seem trivial, but this is the starting point and you can not go wrong. You'll have to consider more factors: from the type and characteristic of the surfaces to be treated, to the ultimate goal (not only cleaning, but also disinfection). Moreover, it will be necessary to evaluate the eventual needs

of your staff: the rapidity and the ease of use, equipment utilization and complementary accessories... Choose to trust in a partner that help you opting the right products for cleaning and hygiene, able to offer advices to your real needs.

#2 PLAN YOUR PRIORITIES



Before giving detergents to your staff, find which areas need ordinary or extraordinary cleaning.

Plan priorities and times (after and/or before the meals preparation, weekly etc..).

To do this, ensure that your partner supports you in the drafting of hygiene plans that identify areas and surfaces to treat, in defined times.

#3 – EVALUATE THE REAL SAVING

Saving, of course, but without renouncing to quality. Not necessarily the ready to use products are the solution you are looking for. Concentrated products, if used with a dilution system, consent you to pay only what you really use and let you save money and time. Have you ever thought to pay a fix cost for each meal? Your partner could offer you the possibility to understand which your real consumption is and establish the cost for each client, studied on the basis of your criteria. A new concept of saving, not only related to the purchase of detergent products, but also focused in minimizing wastes and keeping monitored the costs.



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#4 – TRAIN YOUR STAFF

Although your cleaning staff could already have a sufficient training about cleaning procedures, ensure that it can properly use the products.

An appropriate knowledge of the detergent products consents optimum results and the safety of the worker, as well as the one of the surfaces to treat. No one better than your partner can anticipate the problems that your personnel could face.

A training course resolves eventual doubts and uncertainties, and ensures that everybody share the same cleaning procedures.



#5 – KEEP THE GUARD UP

What if your staff should find problems with the dosing systems or with the dishwashers during the cleaning process?

Ensure that your partner offers a service to resolve every eventual technical

problem. Moreover, what if everything works? Your partner will offer you periodical technical intervention/maintenance for free.



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Have you already chosen a PARTNER able to be at your side in these 5 steps?