



CLEAN KITCHEN AWARD

Sponsored by T.W.O. Services Ltd

APPLICATION FORM



To help increase and promote Standards of Excellence in Hygiene and Cleanliness within the Food and Service Management sector of the Catering Industry.

SECTION ONE

COMPANY NAME:

CONTACT NAME:

POSITION:

ADDRESS:

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TEL NO: E-MAIL:

SECTION TWO

NOMINATED UNIT:

UNIT MANAGER:

ADDRESS:

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TEL NO: E-MAIL:

RULES

Nominated kitchen to be producing a minimum of 200 lunches/day and situated within the area of London or the Home Counties. Each company to nominate one kitchen only.

Kitchen to be nominated to ACE for first round of judging by end of March 2009.

Completed Application Form to be sent to: ACE Administration, Bourne House, Horsell Park, Woking, Surrey, GU21 4LY Tel: 01483 765111 or e-mail: admin@acegb.org.



SCORING DETAILS

A PREMISES

General Standard of Cleanliness and Repair:

- A1 Ceilings/Light Fittings/Air Vents
- A2 Walls/Windows/Doors/Pipe Work
- A3 Floors/Drain Gullies
- A4 Access for Effective and Adequate Cleaning
- A5 Cooking Equipment and Maintenance Programme
- A6 Ventilation/Canopies/Filters/Grease Traps/Cleaning and Maintenance Programme

B PROCEDURES FOR CLEANING AND DISINFECTION

- B1 Products for Cleaning and Stored Safely Away From Food
- B2 Cleanliness of All Food and Hand Contact Equipment and Utensils
- B3 Sanitiser Use Evident On All Food Contact Surfaces
- B4 Adequacy of Any Cleaning In Place Procedure
- B5 Efficiency of Mechanical Washing Equipment, Wash and Rinse Temperature Adequate(60°C/82°C)
- B6 Effective Use of Sinks for Washing Up – Segregation to Prevent Cross Contamination

C POINTS CRITICAL TO FOOD SAFETY

- C1 Storage

Storage – covered/separated to avoid cross-contamination/physical and chemical contamination under temperature control when necessary – in date, date system used, stock rotation, fit for human consumption. Records and up to date (-18°C frozen/5°C refrigerated). Verify any auto check system records, ensure manual checks are also undertaken.

- C2 Preparation – Avoidance of Cross Contamination, Defrosting Procedures and Controls, Records/Checks Completed

D PERSONNEL – TRAINING AND AWARENESS

- D1 Training – Commensurate with Work Activity and Policy Training Aware of CCP's, Managers, Higher Training, Induction and Basic All Within Last Three Years
- D2 Records for Training – Available and Up to Date
- D3 Personal Hygiene Standards – Dress, Jewellery, No Smoking, Cuts Dressed, First Aid Facility
- D4 Illness Reporting Procedure – Displayed, Known by Staff, Medical Questionnaires Up to Date
- D5 Hand Washing and Staff Changing Rooms – Available, Evidence of Use, Clean, Serviced, Tidy, In Good Repair

E PEST PREVENTION AND WASTE

- E1 Infestation – No Evidence Of, No Risk Of, Contamination from Pest Bait/Insecticide
- E2 Insect Killers in Use and Working
- E3 Waste Storage – Internal/External, Controlled, Tidy, Clean and Lidded Bins

F HEALTH & SAFETY STANDARDS

- F1 Safety Management – Policy And Procedures, Up to Date, Implemented, Accident Book and Procedures
- F2 General Work Place Safety – Any Major Hazard, Work Place, Equipment, Electrical, Chemical and External Areas
- F3 COSHH and Risk Assessment Records