

Standard Operating Procedure

Cleaning of BBQ Top Plates

HAZARDS: Slip and fall, back/shoulder sprain and strain, chemical inhalation.

WARNING NOTICE: To ensure a high standard of cleanliness and hygiene in barbecue (BBQ) top plates, promoting food safety and optimal performance while extending the lifespan of the equipment.

PURPOSE:

To ensure a high standard of cleanliness and hygiene in public showers, promoting the well-being and satisfaction of users while minimizing the risk of infections and maintaining a positive public image.

RESPONSIBILITY:

Cleaning Staff:

- Perform regular cleaning of BBQ top plates as outlined in this SOP.
- Report any malfunction or damage to the appropriate department.

Supervisors/Managers:

- Ensure that cleaning staff are adequately trained in accordance with this SOP.
- Conduct regular inspections to verify cleanliness and adherence to SOP standards.

EQUIPMENT / MATERIALS:

- Grill brush or scraper
- Mild detergent or grill cleaner
- Non-abrasive scrubbing pad
- Bucket
- Water hose or sink with hot water
- Towels or disposable wipes
- Personal protective equipment (PPE) including safety gloves and aprons
- Safety and warning signs (if appropriate)
- Face mask

PROCEDURE:

- Ensure that all required equipment is with you before you start your task
- Make sure you know what areas are to be cleaned.
- Ensure that the BBQ unit is turned off and completely cooled before starting the cleaning process.
- Put on appropriate personal protective equipment (PPE), including gloves and aprons.
- Use a grill brush or scraper to remove any food debris and loose particles from the BBQ top plate.
- Dispose of debris in a designated waste container.
- Apply a mild detergent or grill cleaner to the top plate surface, covering it evenly.

- Allow the detergent to sit for a few minutes to loosen grease and grime.
- Use a non-abrasive scrubbing pad to scrub the entire surface of the BBQ top plate.
- Pay extra attention to areas with built-up grease or stubborn residues.
- For heavy build-ups, a grill stone or grill brick can be used cautiously.
- Rinse the BBQ top plate thoroughly with hot water to remove detergent and dislodged debris.
- Use a hose or sink with running water for effective rinsing.
- Optionally, apply a food-safe sanitizing solution to the BBQ top plate surface.
- Ensure that the sanitizing solution is allowed to air dry or wipe it off with a clean, dry cloth.
- Wipe the BBQ top plate with clean, dry towels or allow it to air dry completely before using it again.
- Conduct a visual inspection to ensure that the BBQ top plate is thoroughly cleaned and free from any residues.
- If any parts were removed during the cleaning process, ensure they are properly reassembled according to the manufacturer's instructions.
- Document any maintenance issues or damages discovered during the cleaning process and report them to the appropriate department.

SAFETY:

- Ensure that the BBQ unit is turned off and completely cooled before starting the cleaning process.
- Always put on the appropriate PPE for the task being performed before commencing the task.
- Always adopt correct manual handling postures.
- Equipment is to be checked before and after use and any damaged equipment or unsafe condition to be reported to supervisor.
- Supervisor to make sure that the employees have been trained in chemical usage.
- Work in a well-ventilated area to minimize exposure to fumes and ensure proper airflow during the cleaning process.
- Handle cleaning chemicals with care, following manufacturer guidelines for use and dilution. Store chemicals in their original containers, and do not mix different cleaning agents.

CARE OF EQUIPMENT:

- Always make sure equipment is properly stored.
- Make sure any faults with the equipment are reported to the supervisor.
- Regularly check and maintain equipment.

NOTE: Pay attention at all times to complete tasks safely

ENVIRONMENTAL:

- Remove minor chemical spills according to site requirements.
- Dispose waste materials according to job site requirements and including recycling guidelines.
- Do not dispose waste down storm water drains.
- After use ensure you switch off equipment at power point with dry hands.

- Where applicable ensure correct bin liners and bins are used in accordance with site requirements and recycling guidelines.
- Turn off tap after use.
- Once you have carried out your cleaning duties where applicable switch off lights.

NOTE: Report any leaking taps, faulty appliances and incorrect disposal of waste materials to your site supervisor or manager.