

Cleanliness Standards Document

- All food remains and waste is to be disposed of. Kitchen bin bags need to be disposed of in red waste bins located at the rear of the carpark. Kitchen bins to be relined.
- Put all recycling into the yellow recycling bins. Use smaller general/recycling Wheelie bins in bin storage shed FIRST! Before filling up the large Instant Waste skip bins.
- All benchtops, counter tops and tables are to be wiped down, no spills or splashes, cleaned and sanitised.
- Sink, drains and wash down areas are to have no food debris left in them, cleaned and sanitised.
- Walls and splashbacks are to be wiped down with no spills or splashes.
- Oven/Turbofan is to have nothing left in it. Wiped out, no spills or splashes. Clean oven travs.
- Cooktop is to be wiped down with no spills or splashes and sanitised.
- Refrigerator/cool room must have nothing left in them. Any spills or splashes wiped clean.
- Floors are to be swept and mopped <u>at least twice</u> or until completely clean, with bucket full of hot water with floor detergent.
- All cleaning items such as cloths, mops etc are to be cleaned and sanitised and returned to the same location they were found in.
- Cleaning check sheet to be completed and signed.
- Turn off all lights, exhausts fan and air-conditioning.
- Alarm to be set.
- Main entrance door is to be locked. Keys to be returned to the correct lockbox and lockbox combinations to be reset.

Thorough cleaning of the Kitchen and its equipment is required as part of your Lease Agreement. Should the kitchen be left in an unsatisfactory manner at the conclusion of a hire session an approved cleaner will be appointed by Perth Kitchen Hire at the Lessees expense. A cleaning fee of \$60 will be deducted from your Security Bond, with no further notice.

Failure to comply with Perth Kitchen Hires cleanliness standards may result in the refusal to hire out kitchens in the future as this can cause a negative flow on effect to subsequent hirers experience with Perth Kitchen Hire.