



Safe methods – SM5

Fridge cleaning checklist

Overview of activity:	This activity aims to develop the learners' awareness of checking their own cleaning standards and (depending on the nature of the group) that of others. This is done by preparing a cleaning checklist for a fridge.
Learning objective:	Identify all the relevant parts/areas of an item that would need to be cleaned. Describe the standard that would be expected.
Target audience:	Level 1/2.
Additional resources required:	
Estimated duration of activity:	20 minutes.
Links to other resources:	Kitchen cleaning audit (SM9).
Guidance notes:	Completing this task alongside a fridge would help learners to complete this task more effectively. A fridge is a good item for this task because there are many parts to be considered (e.g. interior walls, shelves, seals, door, exterior, wheels). However, checklists could be devised for other items of equipment.

Fridge cleaning checklist

Part 1

Working in pairs, produce a checklist identifying all the parts of a fridge that would be examined when checking its cleanliness.

You also need to describe the standard expected. It is important to recognise that most of the cleaning checks would be visual, but a white paper tissue could be used to test unseen dirt and grease.

The standard expected could include phrases such as 'free from debris/spillages/grease/odours/mould'.

Part 2

Using the checklist you have developed, check the cleanliness of a fridge.