





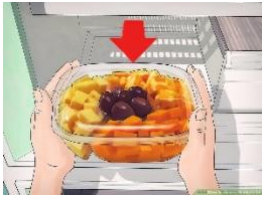

Work Activity: Refrigerator Cleaning

Site: Various

Location of Work: Various

Risk Assessment Ref: 33

Date: 10/05/2023

MANDATORY PPE	Gloves Also as required by the relevant COSHH assessments.
TRAINING / COMPETENCY	In House training via uHub / Demonstration by supervisor / experienced team member
MATERIALS & EQUIPMENT	PPE, signage, cloths, bucket, mop, washing-up-liquid, cleaning solution
SCOPE OF WORKS	Refrigerator cleaning
SAFE SEQUENCE OF WORK	<ol style="list-style-type: none"> <li>1. Ensure the date to clean the refrigerator is correct according to the Fridge Cleaning Schedule.</li> <li>2. The client informs the staff that fridge cleaning is due to take place so they are aware that all old food will be disposed of.</li> <li>3. Put on PPE and put out wet floor signs. <b>Colour code</b> = green for cloths, gloves, bucket and mop.</li> </ol> <div style="display: flex; justify-content: space-around; align-items: center;">     </div> <div style="text-align: center; margin: 10px 0;">  </div> <ol style="list-style-type: none"> <li>4. Remove all food from the fridge and place it on a table or counter. Reserve space so that you have empty space to easily sort through items to be assessed.</li> <li>5. Check (expiry dates) "use by dates". Throw out any aged, mouldy, inedible or in any way questionable food. If possible, bag securely to prevent leakage or mould distribution.</li> </ol> <div style="text-align: center; margin-top: 10px;">  </div>

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6. Empty the bin afterwards to ensure the kitchen doesn't smell of all the disposed food thrown out



7. Take out any shelving, drawers (sometimes known as crispers) or other removable parts from the refrigerator and place near the kitchen sink where it will be much easier to clean.



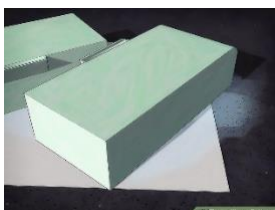
8. Wash the shelving, drawers, and other surfaces by hand. Dishwashing liquid is fine. Never wash a cold glass shelf with hot water. The sudden temperature change could chatter the glass. Instead, use cold water or, remove the shelf and let it come up to room temperature before washing it.
9. Be sure to let the shelving and drawers dry out completely on a drying rack before inserting back into the refrigerator.



10. Wipe the inside of the refrigerator with your preferred cleaning solution with a clean cloth.
11. Don't use strong scented soap or cleaner on the inside of the fridge as food may absorb the smell.



12. Make sure to clean the inside of the fridge doors and shelves.



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13. Dry off shelving before putting it back in its home in the refrigerator. With a clean cloth, wipe off any excess water from the removable shelving and place it back in the fridge.



14. Clean the seals with a soft brush dipped in cleaning solution. Rinse and pat dry to keep the seal supple.



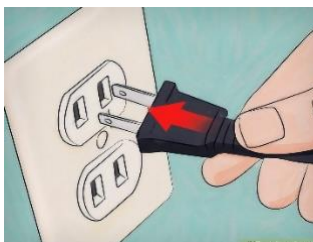
15. Return food into the fridge that is still fresh and within the "use by" date. Wipe off any jars, bottles or containers and place them back in the fridge, re-checking the expiry dates as you do so.



16. Clean and sanitise all exterior surfaces of the fridge paying special attention to touch points.



17. Clean the floor of surrounding area using a mop and completely dry.



18. Plug the refrigerator back into the electric power.
19. Remove safety signage and return equipment to store. Sanitise touch points, remove gloves, wash/sanitise hands.

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# METHOD STATEMENT

ESG-H&S-FRM-003



WORKING ENVIRONMENT	No issues
OTHER SPECIFIC CONSIDERATIONS	Check for broken and/or sharp objects and remove immediately if present.
MEMBER OF PUBLIC SAFETY	N/A
MANUAL HANDLING	N/A
HAZARDOUS SUBSTANCES	Please refer to the relevant COSHH assessments for substances being used.
WORKING AT HEIGHT	N/A
HOT WORK	N/A
EMERGENCY PROCEDURES	Refer to MSDS and COSHH assessment. Follow site safety rules along with ensuring compliance with site "workplace" H&S and welfare facilities including location of First Aid Box.
OPERATIVES HEALTH CONSIDERATIONS	N/A
WASTE MANAGEMENT	N/A
OTHER INFORMATION	N/A

ADDITIONAL POLICIES AND PROCEDURES	None
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