

**Kitchen Deep Cleaning**

**Report**

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| **Main kitchen** |
| **at** |
| **Building No1** |

A picture containing drawing

Description automatically generatedA picture containing drawing, food

Description automatically generated A close up of text on a black background

Description automatically generated A close up of a sign

Description automatically generated A close up of a sign

Description automatically generated

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**Section 1: Preface**

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| **Customer:** | Customer |
| **Site Address:** | Building No1 |
| **Hydro-X Account Manager:** | Account Manager |
| **Account Manager Telephone Number:** | 0123456789 |
| **Account Manager Email Address:** | Account.Manager@hydro-x.co.uk |
| **Hydro-X Address:** | Unit 1, Manor Drive,  Dinnington,  Sheffield.  S25 3QU |
| **Hydro-X Telephone Number:** | 01909 565133 |
| **Hydro-X Email Address:** | info@hydro-x.co.uk |
| **Hydro-X Operatives Carrying Out Works:** | Site personnel names |
| **Date of Assessment:** | Date |

### Any further information concerning this assessment should be requested by contacting the above named Hydro-X Account Manager.

**Section 2: Introduction**

Hydro-X Air Ltd were instructed to undertake a deep clean of kitchen at (Site Name). The works were completed on (Date).

Hydro-X Air Ltd can certify that the above areas have been cleaned in accordance with the enclosed method statement and as agreed with the client requirements

**Section 3: Photographic Evidence**

**Before Photo, Main Kitchen Tables**

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**After Photo, Main Kitchen Tables**

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**Before Photo, Main Kitchen Walls**

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**After Photo, Main Kitchen Walls**

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**Before Photo, Main Kitchen Washing Up Area**

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**After Photo, Main Kitchen Washing Up Area**

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**Before Photo, Main Kitchen Prep Area**

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**After Photo, Main Kitchen Prep Area**

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**Before Photo, Main Kitchen Cooker**

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**After Photo, Main Kitchen Cooker**

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**Before Photo, Main Kitchen Oven**

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**After Photo, Main Kitchen Oven**

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**Before Photo, Main Kitchen Fat Fryer**

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**After Photo, Main Kitchen Fat Fryer**

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**Before Photo, Main Kitchen Steam Oven**

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**After Photo, Main Kitchen Steam Oven**

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**Before Photo, Main Kitchen Steam Oven**

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**After Photo, Main Kitchen Steam Oven**

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**Before Photo, Main Kitchen Floor**

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**After Photo, Main Kitchen Floor**

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**Before Photo, Main Kitchen Floor**

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**After Photo, Main Kitchen Floor**

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**Before Photo, Main Kitchen Canopy**

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**After Photo, Main Kitchen Canopy**

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**Before Photo, Main Kitchen Canopy**

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**After Photo, Main Kitchen Canopy**

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**Main servery area**

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**Before Photo, Servery Area Counter**

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**After Photo, Servery Area Counter**

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**Before Photo, Servery Area Counter**

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**After Photo, Servery Area Counter**

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**Before Photo, Servery Area Glass Front Counter**

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**After Photo, Servery Area Glass Front Counter**

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**Before Photo, Servery Area Floor**

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**After Photo, Servery Area Floor**

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**Before Photo, Servery Area Floor**

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**After Photo, Servery Area Floor**

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**CERTIFICATE OF CLEANING**

This is to certify the kitchen at the site named below has been cleaned as set out in the introduction of this report.

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| **Customer:** | Customer |
| **Site:** | Building No1 |
| **System Location:** | Main kitchen |
| **Date:** | 24/04/2020 |

The kitchen and all catering equipment including walls and floors were hygienically cleaned. On completion of cleaning all surfaces were thoroughly rinsed to remove all chemical residue. Before and after photographs were taken.

|  |  |
| --- | --- |
| **Hydro-X Air:** | **Signature** |
|  |
| **Print Name:** | Site Operative |

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