

KITCHEN INFRASTRUCTURE

MAIN POINTS

Infrastructure

- ✓ Floors
- ✓ Walls
- ✓ Ceilings
- ✓ Ventilation/air ducts/vents
- ✓ Hoods/Filters
- ✓ Shatter-proof lighting
- ✓ Drains
- ✓ Equipments

Materials should be

- ✓ Safe and Durable
- ✓ Non-absorbent
- ✓ Corrosion resistant
- ✓ Smooth and easy to clean
- ✓ Resistant to pitting and chipping
- ✓ Food Grade

Equipment Maintenance

- ✓ Handle all equipments as per Operating instructions
- ✓ Follow all PM and TPM schedules
- ✓ Ensure that electrical appliance is switched off and plugged out prior to cleaning and after usage
- ✓ Report any malfunctioning of equipments
- ✓ Ensure use of clean equipments
- ✓ Use appropriate PPE's prior to use of equipments
- ✓ Refrain from putting your hand in Dough Kneader or Mixer Grinder when unit is operational .
- ✓ Follow all instructions for equipment to be cleaned

- ✓ Always Switch 'Off' and remove the plug
- ✓ Do Not drop the plug pin on Wet surfaces
- ✓ Ensure that temperature is safe to operate and all machine parts are well articulated
- ✓ Use appropriate cleaning chemicals.
- ✓ Ensure careful handling of equipments to avoid water and chemicals entering internal machine parts
- ✓ Ensure removal of food commodities from equipment to be cleaned
- ✓ Use proper signages to designate equipments during cleaning

Pest management

- ✓ A vital part of any hotel's Hygiene Program
- ✓ Wherever food is manufactured,packed,prepared,served
- ✓ Many microbial organisms are easily carried by pests

◆ Facts:

- ✓ One fly can carry upto 2 million bacteria
- ✓ One mouse sheds an average of 70 droppings every day
- ✓ Four –five people die everyday from Weil's disease
- ✓ Pest management

DO's

- ✓ Keep service counter and tables litter free
- ✓ Ensure insectocutors are working
- ✓ Inspect all traps and inform pest activity on time
- ✓ Ensure thorough cleaning of service area after operations
- ✓ Pest management

DONT's

- ✓ Avoid skipping pest treatment schedules
- ✓ Avoid keeping service entrances open for a long time
- ✓ Planning a Kitchen
 - Most kitchens are designed around four Work Centre

- ✓ Cooking Centre
- ✓ Storage Centre
- ✓ Mixing/Preparation Centre
- ✓ Clean up Centre

Planning a Kitchen

The COOKING CENTER around the range requires 12" minimum on one side of the range, and 15" to 24" on the other side, again with 12" minimum to the nearest corner.

The STORAGE CENTER around the refrigerator needs 15" to 18" on the handle side of the refrigerator, to set food.

The CLEANUP CENTER around the sink should have at least 18" to 30" on one side, and 48" to 54" on the other, to allow enough room to stack dishes, pans and utensils.

Work Traingle

- ◆ Kitchen layouts are based on a concept called the work triangle. The work triangle consists of imaginary lines that connect the refrigerator, the range and the sink. For maximum comfort and efficiency, the three legs of the work triangle should total between 23feet and 26feet.

