



# FOOD PREMISES CLEANING CERTIFICATE

How to -

Improve cleaning and hygiene standards within Food Premises

Benefit from cost effective training and assessment

Motivate and give recognition to those **directly engaged** on Food Premises cleaning tasks

The Scheme provides for qualification of Food Premises cleaning operators and highlights the professional approach of the employing organisation. It does so by setting a standard for the training and level of achievement of basic grade personnel in the skills it is essential that they should have.

## HOW DOES IT WORK?

The kit contains everything needed to operate the scheme in a simple, user friendly format.

The kit contains the following:

**ASSESSMENT CARDS** - Each card details the resources and competencies needed to pass a given task.

The tasks covered are:

AA1	Chemical Competence	L17	Food trolleys
AA2	Machines: Safe use and care	L18	Mechanical waste disposal system
AA3	Storage of equipment	L19	Conveyor belt
K1	Single solution mopping	L20	Toasters
K2	Two solution mopping	L21	Manual equipment (cleaning)
K3	Machine scrubbing and drying (separate machines)	L22	Electrical equipment (cleaning)
K4	Scrubbing and drying with electrically powered scrubber dryer	M1	Removal of waste (bins)
K5	Scrubbing and drying with a battery powered scrubber dryer	M2	Removal of waste (sack holders)
K6	Wall cleaning	M3	Refuse collection and floor sweeping
K7	Window cleaning	M4	Waste collection areas
K8	Ventilation extract grilles	M5	Gulley and drain channel cleaning
L1	Mechanical vegetable peelers	M6	Pressure washing
L2	Multi purpose vegetable slicer	M7	Piped lance cleaning
L3	Food slicer	M8	Washing up by hand
L4	Food mixer	M9	Machine pot/dish wash
L5	Grills	M10	Maintenance descaling
L6	Hob	M11	Dry steam cleaning
L7	Conventional oven	M12	Dust, damp wipe, wash, polish application
L8	Combi oven	M13	Suction cleaning
L9	Microwave ovens	M15	Food storage bins
L10	Bratt pans	M16	Ceilings and high level walls
L11	Tilting kettles	N1	Food preparation worktops
L12	Deep fat fryer	N2	Sinks
L13	Refrigerators or cold rooms	N3	Canopies
L14	Hop cupboard	N4	Cleaning sanitary areas
L15	Display cabinet	N5	Cleaning showers and washroom furniture
L16	Bain marie	N6	Cleaning kitchen wash hand basins
		N7	Racking and shelving
		N8	Cutting boards

**MARKING SHEETS** - for use with the above cards.

**CERTIFICATE REQUEST** - showing test results of successful candidates.

**BRIEFING NOTES** - to assist the person responsible for operating the scheme inside the organisation.

Once an organisation has joined the BICSc Food Premises Cleaning Certificate Scheme, an 'in house' assessor is trained and appointed. This is normally, but not necessarily, the person directly responsible for the training of cleaning staff within the operation. BICSc appoints an independent moderator, who helps the organisation and ensures that the scheme is operated fairly and to a proper standard. Details of the appointment of assessors and an application form is available on request.

Cleaning staff to be entered for the Food Premises Cleaning Certificate are selected by the employing organisation. To qualify for a Certificate, an operator must successfully complete the tests for the skills as follows:- Stage 1, minimum 10 skills, Stage 2 - any 10 of the remaining skills, Stage 3 - any 10 of the remaining skills. The tasks to be assessed are selected entirely by the employing organisation. The assessments are carried out by the organisations own 'in house' assessor.

When cleaning staff have successfully completed all the required assessments, BICSc is notified and Certificates are issued. At the same time, the employing organisation receives an official record from BICSc of the personnel who have qualified for the Certificate.

#### **The Scheme . . . . .**

- is simple and inexpensive to operate
- is designed to operate 'in house'
- is flexible - fits easily into existing training
- allows cleaning staff to take pride in their work through a certificate listing their acquired skills
- yields improved efficiency and better motivated staff
- provides visible evidence of training and standard achieved

#### **Highlights the professional standards of organisations employing qualified operators.**

The Food Premises Cleaning Certificate Scheme has been accredited by the Chartered Institute of Environmental Health as meeting its standards for relevance. It is suitable for the Training and Assessment in Cleaning Food Premises.

#### **HOW MUCH DOES IT COST?**

The Kit is charged at £95.00 per copy Excl VAT and P&P.  
Certificates are issued at one per stage at £12.50 Excl VAT.  
Candidate registration - £3.00 Excl VAT.

The Moderators expenses incurred when setting up and auditing the scheme are charged in accordance with the rates advised. There are no hidden extras.

#### **WHAT TO DO**

- Contact BICSc for detailed information
- Decide to join the Scheme
- Buy assessment kit(s)
- Select appropriate tasks
- Arrange for centre approval\*
- Assessor competence\*
- Trainer competence
- Candidate competence
- Request certificates

\* This involves a Moderator visit.

**The British Institute of Cleaning Science**  
9 Premier Court, Boarden Close, Moulton Park, Northampton, NN3 6LF  
Tel: 01604-678710  
Fax: 01604-645988  
E-mail: [info@bics.org.uk](mailto:info@bics.org.uk)  
[www.bics.org.uk](http://www.bics.org.uk)