

TIME FOR... SPRING CLEANING IN PROFESSIONAL KITCHENS



It is now under the eyes of restaurateurs, brought to light by the sun filtering through the windows, destined to be more and more intrusive with the lengthening of the days.

We are talking about the extra-ordinary dirt, the one for which the chefs of professional kitchens send back the cleaning to a date not well identified on the calendar, but ideally placed under the time frame of the "spring cleaning".

Yes, we are in March and if it is true that attention to hygiene in the kitchen should always be the order of the day, often those who work in the catering sector are limited to cleaning the bare minimum, especially in times of high turnout of the customers.

So what better time to start these cleaning?

On closer inspection, a European study commissioned by P&G Professional and an interest group looking for professional solutions in the cleaning sector reveals that more than half of European customers who frequent hotels and restaurants expect to find throughout the year extraordinary cleaning standards, that is, to levels of hygiene achieved following

spring cleaning*.

And this is a concept that is also transferred to the associative mechanism of the mind of Italians, Germans and French people, who are more inclined to combine the term "spring" with that of "cleaning", unlike the British and of the Spaniards.

The study also revealed that the cleaning results to be a discriminating factor for the activities in the Ho.Re.Ca. sector, to the point that almost the total number of customers claims to choose a restaurant, a bar or a hotel based on its cleanliness, giving second place to the cost, service and location.

97% of customers say that, in a restaurant, cleaning is more important than the cost

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Having ascertained the importance of thoroughly clean every corner, even the most hidden, we have now reached the operational phase. The Allegrini team summarized below three useful tips for starting extraordinary cleaning in a professional kitchen, encouraging restaurateurs to tackle these tasks not only in the spring, but every month.

1 Thoroughly clean the cold rooms

Even if we are led to believe that bacteria cannot withstand the cold, in reality low-temperature and very humid environments such as cold rooms can facilitate the proliferation of bacteria, molds, yeasts, pollens and viruses, including the so-called psychotropic, bacterial organisms responsible for changes in food (fat rancidity, changes in consistency, exudation of oily liquids, odor), better known as pseudomas and listeria. According to Afidamp, often the cleaning of the cold rooms is not respected according to the HACCP regulation, so much so as to be the first not to pass the controls of the authorities. To reduce the bacterial load and reduce the possibility of contamination, the suitable product is **Jaminal Plus**, a broad spectrum concentrated hygienizing detergent based on quaternary ammonium salts. Defrost the cells, dilute the product to 4% and clean the door, handle, containers and shelves in a single operation. Rinse and let dry.



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2 Restore steel shine



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Cleaning the steel requires daily attention, but often due to the limited time available, operators just remove only the dirt, leaving out the shine aspect.

For this reason, steel surfaces can lose the mirror effect becoming opaque due to the marks and stains that settle on them day after day. For an impeccable result, Allegrini proposes **Inox Ok Liquido**, a protective polish specifically designed for stainless steel surfaces. Ready to use, it should be sprayed onto previously cleaned surfaces with a degreasing detergent (Skin Pronto Uso) or a super degreasing detergent (Puliscitutto Special Universale).

3 Restore the floors to their original appearance

Left last on the list of surfaces to be cleaned, the floors are perhaps the most neglected in professional kitchens, often justified by the fact that they are not in direct contact with food.

However, the light patina is deposited on the floors, almost invisible to the eyes but certainly not to tread, the result of greasy dirt, grease and food residues, which makes the floors slippery and dangerous for the staff working in the kitchen.

To remove any type of dirt and restore the original appearance of the tiles, the excellent combination of the degreasing power with the whitening one of **Gres Whitener** ensures the best cleaning result. Use it diluted 5% with a floor cleaning machine, remove with a wet vacuum cleaner and rinse.



Use it for ordinary
cleaning as well