



# Food Premises Cleaning Certificate

**confident people, better lives, good business..**

## Food Premises Cleaning Certificate (FPCC)

**Price: £495.00 plus VAT**

**How to:**

Improve Cleaning 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 the qualification of Food Premises cleaning operatives and highlights the professional approach of the employing organisation. It does so by setting the standard for the levels of achievement of basic grade personnel in the skills that they should have.



### **How does it work?**

The most commonly used tasks are available to choose from and the training course consists of a total of ten suitable tasks. In order to achieve a pass the competencies and resources needed are to be proven in each chosen task.

### **The tasks covered:**

AA1	Chemical Competence	L5	Grills
AA2	Machines: safe use and care	L6	Hob
AA3	Storage of equipment	L7	Conventional oven
K1	Single solution mopping	L8	Combi oven
K2	Two solution mopping	L9	Microwave ovens
K3	Machine scrubbing & drying (separate machines)	L10	Bratt pans
K4	Scrubbing & drying with electrically powered scrubber dryer	L11	Tilting kettles
K5	Scrubbing & drying with a battery powered scrubber dryer	L12	Deep fat fryer



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## The tasks continued:

<b>K6</b>	Wall cleaning	<b>L13</b>	Refrigerators or cold rooms
<b>K7</b>	Window cleaning	<b>L14</b>	Hop cupboard
<b>K8</b>	Ventilation extract grilles	<b>L15</b>	Display cabinet
<b>L1</b>	Mechanical vegetable peelers	<b>L16</b>	Bain marie
<b>L2</b>	Multi purpose vegetable slicer	<b>L17</b>	Food trolleys
<b>L3</b>	Food slicer	<b>L18</b>	Mechanical waste disposal system
<b>L4</b>	Food mixer	<b>L19</b>	Conveyor belt
<b>L20</b>	Toasters	<b>M11</b>	Dry steam cleaning
<b>L21</b>	Manual equipment (cleaning)	<b>M12</b>	Dust, damp wipe, wash, polish application
<b>L22</b>	Electrical equipment (cleaning)	<b>M13</b>	Suction cleaning
<b>M1</b>	Removal of waste (bins)	<b>M15</b>	Food storage bins
<b>M2</b>	Removal of waste (sack holders)	<b>M16</b>	Ceilings & high level walls
<b>M3</b>	Refuse collection & floor sweeping	<b>N1</b>	Food preparation worktops
<b>M4</b>	Waste collection areas	<b>N2</b>	Sinks
<b>M5</b>	Gulley & drain channel cleaning	<b>N3</b>	Canopies
<b>M6</b>	Pressure washing	<b>N4</b>	Cleaning sanitary areas
<b>M7</b>	Piped lance cleaning	<b>N5</b>	Cleaning showers & washroom furniture
<b>M8</b>	Washing up by hand	<b>N6</b>	Cleaning kitchen wash hand basins
<b>M9</b>	Machine pot/dish wash	<b>N7</b>	Racking & shelving
<b>M10</b>	Maintenance de-scaling	<b>N8</b>	Cutting boards