

Chapter 8 Outline

Floors

Hard Floors

Resilient Floors

Wood Floors

Carpeting

Recommended Floors for Food Establishments

Walls and Ceilings

Lighting and Ventilation

Dressing Rooms and Food Service Laundry Facilities

Plumbing Systems

Toilet and Lavatory Facilities

Cleaning and Maintaining Furniture, Glass, and Decorative Items

Refuse Storage and Disposal

Exterior Cleaning and Maintenance

Cleaning and Maintenance in Lodging Operations

The Housekeeping Department

Waste Collection and Disposal

The On-Premises Laundry

Facilities and Food Safety

Competencies

1. Describe floor cleaning methods used in food service operations. (pp. 211–216)
2. Describe cleaning methods for food service walls and ceilings. (pp. 216–219)
3. Identify the most important lighting concerns and the major ventilation problem in food establishments. (pp. 219–222)
4. Explain restrictions on the uses of dressing rooms in food service operations. (p. 223)
5. Summarize major plumbing requirements and concerns in food service operations, and describe basic requirements for toilet and lavatory facilities. (pp. 223–227)
6. Describe cleaning and maintenance requirements for food establishment interiors, exteriors, and refuse facilities. (pp. 227–230)
7. Describe special cleaning and maintenance considerations for lodging operations. (pp. 230–234)