

# KITCHEN CLEANING SERVICES



Bulloughs Cleaning Services have over 50 years' experience helping caterers clean kitchens to meet and exceed the current hygiene safety legislation.

Working across the North our comprehensive kitchen deep clean offers the following benefits to your commercial kitchen.



## Increased Hygiene

- ✓ Bolsters daily cleaning regimes by gaining access to high level and less accessible areas associated with the extract system and beneath/behind equipment
- ✓ Safer and cleaner working conditions, boosting staff morale
- ✓ Reduced risk of contamination



## Reduce Risk of Fire

- ✓ Satisfy insurance companies
- ✓ Improved kitchen health and safety



## Comply with Food Hygiene and Kitchen Safety Regulations.

*Hygiene certificates provided upon completion acknowledging compliance to food safety regulations TR/19 HVCA*

- ✓ Reduce the risk of transmitting food borne disease
- ✓ Advice regarding on going cleaning requirements



## Increased Efficiency and Longer Equipment Life

- ✓ Carbon removal
- ✓ Lower maintenance costs



## Please note

- Full Risk Assessments & Method Statements provided before work commences
- Day, night and weekend availability depending on kitchen schedules
- All staff undergo an enhance DBS check



**50+**

**OVER FIFTY YEARS SERVICE  
IN THE CLEANING INDUSTRY**

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