a) 0 marks for 1, 1 mark for 2 or 3, 2 marks for 4 from:
- Reduces risk of food poisoning.
- Limits spoilage.
- Reduces risk of foreign body contamination.
- Avoids pest infestation.
- Aids maintenance of equipment.
- Easy to manage cleaning routines when carefully planned.
- Prevents legal actions and can provide part of a ‘due diligence’ defence.

b) 1 mark each for any four from:
- Items/area to be cleaned.
- Frequency or time of cleaning.
- Method/chemical to be used.
- Safety precautions.
- Who is responsible for cleaning/checking.

c) 1 mark each for:
- Pre-cleaning/detergent wash.
- Disinfection or sanitising with suitable contact time.
- Rinsing/drying.

d) 1 mark each for any six from:
- Ensuring adequate staff time and personnel available.
- Ensuring supplies of equipment and chemicals.
- Providing staff training.
- Monitoring the cleaning programmes.
- Taking remedial action where deficiencies are noted.
- Ensuring repairs and improvements which facilitate cleaning are carried out.
- Giving cleanliness a high profile in auditing/review procedures.