
Efficient "Project" Cleaning

WorkEnders offers certain cleaning options to its clients on a request basis. These are special cleaning projects for which the client normally pays an extra charge. The office and/or your Team Manager will notify you if any of the following special projects are to be performed for a client on a given cleaning visit.

What you'll need: Oven cleaner, rubber gloves, All-Purpose Cleaner, scraper, roll of paper towels (or old cleaning cloths no longer good enough to use as regular cleaning cloths), razor blade holder, and a green pad.

CLEANING THE OVEN

1. If the oven is to be cleaned, do this task before starting the rest of the kitchen. *If the racks are not to be cleaned*, remove them and place them on top of the stove in the same (top to bottom) order you removed them. Also remove anything else that should be removed, such as heating coils which can be unplugged.
2. Place old cleaning cloths, newspaper or paper towels on the floor to catch any drips or over-spray from the cleaning process.
3. *If the racks are to be cleaned*, starting with the highest rack, pull it out into the locked position. Use oven cleaner and your green pad to clean the racks, paying careful attention to the (exposed) leading edges. As you finish each rack, remove it and place it in the sink in the order in which it was stacked. When you've finished all the racks, rinse them well with tap water (being careful not to scratch the sink).
4. Apply oven cleaner to the inside of the oven door (avoiding the door edges) and to the entire interior of the oven. Avoid applying oven cleaner to the interior light and thermostat. Let the oven cleaner sit the recommended amount of time.
5. Use your razor on the oven door and your green pad to clean the inside of the oven door. Wipe off the oven cleaner and then spray and wipe the window and door using All-Purpose Cleaner.
6. Clean the inside of the oven starting with the roof of the oven. Agitate the oven cleaner sprayed on the surface using your green pad until all the baked-on residue has been loosened (but don't remove it yet). Repeat this procedure on the right side, rear, left side, and finally the bottom of the oven.
7. When you encounter baked on "lumps", use your scraper before using the green pad. Resist the impulse to go the sink to clean your green pad until its totally clogged with debris, or until you can no longer grip it.
8. When you've loosened all the "gunk", use paper towels or old rags to wipe out the oven. Start first on the floor of the oven, then wipe the left side, rear, right side and roof of
9. the oven very thoroughly. Now spray the entire oven with APC and wipe it clean and dry.
10. Return the oven racks to their original positions in the oven.
11. Turn the oven to about 400 degrees for 15 minutes while you proceed to clean the rest of the kitchen. This turns any remaining residue to a white powder which you can see to clean once the oven has cooled off. **DON'T FORGET TO TURN THE OVEN OFF.**

CLEANING THE REFRIGERATOR

What you'll need: All-Purpose Cleaner, white pad, cleaning cloths.

1. If the inside of the refrigerator is to be cleaned, this should be done before the rest of the kitchen is cleaned. If the freezer is to be cleaned, the client should have turned it off before your arrival so that it's defrosted and ready for cleaning.
2. Put loose ice and/or ice cube trays from the freezer into the sink.
3. If the client has not removed items from the freezer, try moving items to the right side and then clean the left (item-free) with APC and a white pad. Then reverse the process and clean the right side. If the freezer is too full to do this, then remove only as many items as you must to the top of the refrigerator so that you can make room to move remaining items left to right and back as described herein.
4. To clean inside the refrigerator section, starting with the top shelf, again move items left to right and clean as described in 3. above. Wipe dry with a cleaning cloth. If items need to be removed to make room to clean, remove only enough to allow side to side moving and cleaning. Set items you moved on the counter beside the fridge or on the floor in front of the fridge.
5. Repeat 4. on each shelf from top to bottom.
6. Drawer bins need to be removed to clean them inside and out, including the area under the bottom drawers.
7. Clean door shelves by removing a few items, cleaning that space, then sliding over a few items to clean under them. Pick up and wipe the bottom of each item as you move it (to avoid leaving a spot on the clean shelf area that you've just cleaned).
8. When you're finished cleaning the inside of the refrigerator, DON'T CLEAN THE OUTSIDE YET! Proceed to start cleaning the rest of the kitchen and look after the exterior of the fridge when you come to it (as you normally would in your kitchen cleaning routine).

CLEANING THE CHANDELIER

What you'll need: Glass cleaner, lots of old newspaper, cleaning cloths, feather duster (or vacuum cleaner).

1. If you're going to clean the chandelier, do this before your regular cleaning procedures in this room.
2. Use your feather duster or vacuum with dusting attachment to go over the chandelier first.
3. Place several layers of newspaper under the chandelier. Turn off the chandelier and be sure the bulbs are cool before you proceed.
4. Spray the chandelier liberally with GC from slightly to the side or from below (and avoid spraying from above to minimize the amount of liquid that drips into the light sockets of the chandelier).
5. Continue spraying until visible dirt has been rinsed off and only clear solution is dripping from the chandelier. Check and spray from different angles.
6. After spraying, enhance the cleaning by wiping larger pieces of crystal that are easy to reach and which can also be reached safely.