

Start Date:

CLEANING SCHEDULE

Items, areas to be cleaned and examples	Frequency of Cleaning	Method of Cleaning	Chemical, Dilution and Contact Time
Moveable equipment, utensils: <ul style="list-style-type: none"> • <u>all</u> chopping boards, • tongs/ spatulas • serving spoons • trays • containers 			
Non-food contact items/equipment <ul style="list-style-type: none"> • work surfaces • wash hand basin • taps • door handles 			
Refrigerator/chill and Freezer			
Oven and microwave oven			
Dry storage area			
Floors			
Extraction Fans			
Food waste containers and refuse waste bins/area			
Cloths and work clothes			