Catering Area Cleaning

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WHAT AND WHEN TO CLEAN

Week Commencing .....

WHAT TO CLEAN	WHEN TO CLEAN										
Each item and area must be cleaned in accordance to the frequency specified. A copy of each weekly Hygiene Schedule must be held on file. It is your responsibility to confirm the task has been carried out with a signature in the specific box. The day on which this item should be cleaned will be shaded.	**Frequency**	Mon	Tue	Wed	Thu	Fri	Sat	Sun	**Operator Name**	**Product**
Walls & Doors	Daily									Lift
Floors, Drains & Gulleys	Daily									Lift
Fryers	Weekly									Oven Cleaner
Ovens & Grills	As Required									Oven Cleaner
Dishwashing & Glasswashing Machines	After Use									Est-eem
Coffee Machine	Daily									Est-eem
Sinks & Storage Shelves	Daily									Est-eem
Waste Bins	Daily									Est-eem
Refrigerators & Freezers	Weekly									Est-eem
Work Surfaces, Chopping Boards, Knives, General Equipment - All food contact surfaces	End of Session									Est-eem
Microwave / Combi Oven	Daily									Est-eem
PERIODIC CLEANING										
Racking & Shelving	Quarterly									Lift
Hard Floor (Deep Clean)	Quarterly									Lift
Walls (Deep Clean)	Quarterly									Lift
Lights	Quarterly									Lift