



WHAT AND WHEN CHECKLIST CATERING AREA CLEANING

WHAT TO CLEAN	WHEN TO CLEAN									
<p>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.</p>	Week Commencing:									
	FREQUENCY	MON	TUE	WED	THU	FRI	SAT	SUN	OPERATOR NAME	PRODUCT
Walls and Doors	Daily									LIFT
Floors, Drains and Gulleys	Daily									LIFT
Fryers	Weekly									OVEN CLEANER
Ovens and Grills	As Required									OVEN CLEANER
Dishwashing and Glasswashing Machines	After Use									EST-EEM
Coffee Machine	Daily									EST-EEM
Sinks and Storage Shelves	Daily									EST-EEM
Waste Bins	Daily									EST-EEM
Refrigerators and Freezers	Weekly									EST-EEM
Work Surfaces, Chopping Boards, Knives, General Equipment - ALL FOOD CONTACT SURFACES	End of Session									EST-EEM
Microwave and Combi Oven	Daily									EST-EEM
PERIODIC CLEANING										
Racking and Shelving	Quarterly									LIFT
Hard Floor (Deep Clean)	Quarterly									LIFT
Walls (Deep Clean)	Quarterly									LIFT
Lights	Quarterly									LIFT