



WHAT AND WHEN CHECKLIST

E:DOSE 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									EC2 - Degreaser
Floors, Drains and Gulleys	Daily									EC2 - Degreaser
Fryers	Weekly									OVEN CLEANER
Ovens and Grills	As Required									OVEN CLEANER
Dishwashing and Glasswashing Machines	After Use									EC2 - Sanitiser
Coffee Machine	Daily									EC2 - Sanitiser
Sinks and Storage Shelves	Daily									EC2 - Sanitiser
Waste Bins	Daily									EC2 - Sanitiser
Refrigerators and Freezers	Weekly									EC2 - Sanitiser
Work Surfaces, Chopping Boards, Knives, General Equipment - ALL FOOD CONTACT SURFACES	End of Session									EC2 - Sanitiser
Microwave and Combi Oven	Daily									EC2 - Sanitiser
PERIODIC CLEANING										
Racking and Shelving	Quarterly									EC2 - Degreaser
Hard Floor (Deep Clean)	Quarterly									EC2 - Degreaser
Walls (Deep Clean)	Quarterly									EC2 - Degreaser
Lights	Quarterly									EC2 - Degreaser