



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 & 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