# CLEANING SCHEDULE

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| **Items and areas** | **Frequency** | **Method** | **Procedure, chemicals, dilution and contact time** |
| **Food contact equipment/ utensils*** chopping boards,
* tongs,
* cutting tools,
* hooks,
* display trays,
* containers.
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| **Non moveable equipment*** work surfaces,
* wash hand basin,
* taps,
* door handles.
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| **Refrigerator/chill and freezer** |  |  |  |
| **Oven** |  |  |  |
| **Dry storage area** |  |  |  |
| **Floors** |  |  |  |
| **Extraction Fans** |  |  |  |
| **Food waste containers and refuse waste bins/area** |  |  |  |
| **Cloths and work clothes** |  |  |  |