# 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. |  |  |  |
| **Non moveable equipment**   * work surfaces, * wash hand basin, * taps, * door handles. |  |  |  |
| **Refrigerator/chill and freezer** |  |  |  |
| **Oven** |  |  |  |
| **Dry storage area** |  |  |  |
| **Floors** |  |  |  |
| **Extraction Fans** |  |  |  |
| **Food waste containers and refuse waste bins/area** |  |  |  |
| **Cloths and work clothes** |  |  |  |