## Cleaning schedule

## Fill in details of all the items you clean

| Item | Frequency of cleaning |  |  |  |  | Precautions e.g. wear gloves or goggles | Method of cleaning |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | $\begin{aligned} & \stackrel{\otimes}{4} \\ & \stackrel{y}{2} \\ & \frac{4}{4} \end{aligned}$ |  | $\stackrel{\lambda}{\overline{\overline{0}}}$ | $\begin{aligned} & \frac{\lambda}{\bar{u}} \\ & \stackrel{\Delta}{3} \end{aligned}$ | $\begin{aligned} & \stackrel{\rightharpoonup}{ \pm} \\ & \stackrel{\rightharpoonup}{0} \end{aligned}$ |  |  |
| Work surface | x |  |  |  |  | Wear gloves | 1. Remove any obvious food and dirt. <br> 2. Wash the surface with hot soapy water (detergent diluted according to manufacturer's instructions) to remove grease and any other food and dirt. <br> 3. Rinse with clean water to remove the detergent and loosened food and dirt. <br> 4. Apply a disinfectant. Make sure you leave it on for the contact time recommended by the manufacturer. <br> 5. Rinse with clean water to remove the disinfectant. <br> 6. Leave to dry naturally or use a clean disposable cloth. |
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