## CLEANING SCHEDULE PROCEDURE EXAMPLE

| Business Name:                          |  |   |   |
|---|--|---|---|
| ITEM                                    | WHEN   | HOW   | WITH WHAT?<br>(PRODUCT USED)  |
| COOLERS                                 | <ul><li>After spillages</li><li>End of day</li></ul>   | 1.Clean with hot water<br>and detergent<br>2. Apply Sanitizer<br>3. Leave to dry  | <ul> <li>Clean cloth or brush</li> <li>Liquid detergent</li> <li>Sanitizer (Chlorine 100ppm)</li> </ul> |
| FOOD<br>PREPARATION &<br>SERVICE TABLES | <ul> <li>Start of day</li> <li>After spillages</li> <li>After change of product</li> <li>End of day</li> </ul> | <ol> <li>Remove food scraps</li> <li>Wash down with hot water and liquid dish detergent</li> <li>Apply sanitizer</li> <li>Allow to dry</li> </ol> | <ul> <li>Clean cloth or brush</li> <li>Liquid Detergent</li> <li>Sanitizer (Chlorine 100ppm)</li> </ul> |
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