

QUALITY ASSURANCE - HEALTH AND SAFETY HACCP - Cleaning Schedule/Checklist

CODE:	11.02.027
EDITION:	1
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Conducted by Sto	ewar	ding	supe	rviso	r															N	lont	:h:															Kitchen Department
Area/ Equipment	01	02	03	04	05	06	07	08	09	10	11	12	13	14 1	5 16	5 1	7 1	8 1	9 2	20 2	21	22 2	23	24	25	26	27	28	29	30	31 W	L W	2 W	3 W4	Monthly	Job Situation	Remarks
Floor																																					
sinks																																					
Hand wash basins																																					
Drainers																																					
Walls																																					
Wall mounted closet																																					
Shelves																																					
Dish Wash Machine																																					
Pot Wash																																					
Feed Slicer																			\top																		
Robocoupe																																					
Vacuum machine																																					
Stainless Steel Trolleys																																					
Deep fat fryers																																					
Salamander																																					
Boiler																																					
Island stoves Bonnet With The Grill																																					
Tilting and frying pan																																					
Rational Combi oven																																					
Meat and fish section With tables																																					
Garnish section With tables																																					
Cold section W/tables																																					
Exhaust and grill																																					
Walk in chiller																																					
Walk in freezer																																					
Ice Machine																																					
Reach In and table top fridges																																					
Dough Mixer																																					
Garbage bins																																					
Garbage room												T	Ī					Ī					Ī	Ī	T	T	T	T	Ī	Ī							



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Date in	Area/ Equipment	Corrective Action	Frequency of repetition	When/time	Who cleaned	Monitored by	Signature
question			Troquency erropement			,	o agriculture

Monitored By;	<u>Signature:</u>		<u>Date:</u>
		2	