

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

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EDITION:	1	
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Conducted by Stewarding supervisor <u>Month:</u> <u>Kitchen Department</u>

Area/ Equipment	01	02	03	04	05	06	07	08	8 09	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	4 2!	5 2	26 2	27	28	29	30	31	W1	W2	W3	W4	Monthly	Job Situation	Remarks
Floor																																							
sinks																																							
Hand wash basins																																							
Drainers																																							
Walls																																							
Wall mounted closet																																							
Shelves																																							
Pot Wash																																							
Feed Slicer																																							
Robocoupe																																							
Meat Saw																																							
Vacuum machine																																							
Stainless Steel Trolley																																							
Meatsection With tables																																							
Fish section With tables																																							
Poultry section With tables																																							
Walk in chiller																																							
Walk in freezer			_															_															_	_					
Ice Machine																																							
Reach In and table top fridges																																							
Garbage bins																																							
Oxivir Disinfection								1																		\dagger													
Ceiling and lamps																																							



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Date in question	Area/ Equipment	Corrective Action	Frequency of repetition	When/time	Who cleaned	Monitored by	Signature

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