



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

CODE: 11.02.028

EDITION: 1

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Conducted by Stewarding supervisor

Month:

Kitchen Department

Area/ Equipment	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	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																																									
Robcoupe																																									
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																																									
Ceiling and lamps																																									

