



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

CODE: 11.02.030

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																																									
Ice cream Machine																																									
Robocoupe																																									
Stainless Steel Trolleys																																									
Induction Units																																									
Combi ovens																																									
Chocolate room																																									
Proofer																																									
Exhaust and grill																																									
Walk in chiller																																									
Walk in freezer																																									
Pastry Store																																									
Ice Machine																																									
Dough Mixer																																									
Kitchen Aid																																									
Pastry store																																									
Reach In and table top fridges																																									
Garbage bins																																									
Ceiling and lamps																																									

