



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

CODE: 11.02.031

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																																										
Stainless Steel Trolleys																																										
Cold section With tables																																										
Walk in chiller																																										
Ice Machine																																										
Reach In and table top fridges																																										
Garbage bins																																										
Ceiling and lamps																																										

