



**QUALITY ASSURANCE - HEALTH AND SAFETY  
HACCP - Cleaning Procedure & Schedule - Pastry**

CODE: 11.02.033

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Area/ Equipment	Frequency	Materials	chemical used and concentration	Method	Safety Precaution	Responsible	Monitored by
<b>Floor</b>	Between each service, and as required <b>Timings:</b> <u>11:00/17:00/24:00/6:00</u>	<b>Materials</b> <ul style="list-style-type: none"> <li>Floor squeegee</li> <li>Mop</li> <li>brush</li> <li>bucket</li> </ul>	<b>D2 (CT 5MIN) Liquid detergent</b> <b>10ml</b> or <b>2 doses</b> in <b>8 liters</b> of water  Or <b>D4.8 (CT 2MIN) powder detergent</b> <b>10grs/liter</b> in hand warm water	<ul style="list-style-type: none"> <li>Sweep all loses debris, soil and waste food with water so dust doesn't fly over food and dispose of before mopping.</li> <li>Pour the D2 solution and brush the floors, use the squeegee to drain excessive water and then mop dry,</li> <li>leave to aerate and ensure floors Under equipment are cleaned daily with the same process</li> </ul>	<ul style="list-style-type: none"> <li>Gloves</li> <li>Wet floor signs</li> </ul>	Kitchen Steward	Stewarding supervisor
<b>sinks</b>	As required and at the end of each shift <b>Timings:</b> <u>11:00/17:00/24:00/6:00</u>	<b>Materials</b> <ul style="list-style-type: none"> <li>Hand brush</li> <li>Sponge scourer</li> <li>D2 sprayer</li> <li>D10 sprayer</li> <li>paper towel roll</li> </ul>	<b>D2 (CT 5MIN) Liquid detergent</b> <b>1 doses</b> in <b>750ml</b> of water Or <b>D4.8 (CT 2MIN) powder detergent</b> <b>10grs/liter</b> in hand warm water <b>D 10 (CT 5MIN) Disinfectant</b> <b>10ml</b> in 750ml of water <b>Optional</b> <b>D47</b> few drops in sinks to disinfect & deodorize	<ul style="list-style-type: none"> <li>Rinse sink thoroughly with hot water,</li> <li>Spray the sink with the D2 solution brush the hard deposit or just wash with the sponge,</li> <li>rinse again dry with paper towel,</li> <li>spray with D10, leave 30 seconds, and allow to dry</li> </ul>	Gloves	Kitchen Steward	Stewarding supervisor
<b>Hand wash basins</b>	As required and at the end of each shift <b>Timings:</b> <u>11:00/17:00/24:00/6:00</u>	<b>Materials</b> <ul style="list-style-type: none"> <li>Sponge scourer</li> <li>D2 sprayer</li> <li>D10 sprayer</li> <li>paper towel roll</li> </ul>	<b>D2 (CT 5MIN) Liquid detergent</b> <b>1 doses</b> in <b>750ml</b> of water Or <b>D4.8 (CT 2MIN) powder detergent</b> <b>10grs/liter</b> in hand warm water <b>D 10 (CT 5MIN) Disinfectant</b> <b>10ml</b> in 750ml of water <b>Optional</b> <b>D47</b> few drops in sinks to disinfect & deodorize	<ul style="list-style-type: none"> <li>Rinse sink thoroughly with hot water,</li> <li>Spray the sink with the D2 solution brush the hard deposit or just wash with the sponge,</li> <li>rinse again dry with paper towel,</li> <li>spray with D10, leave 30 seconds, and allow to dry</li> </ul>	Gloves	Kitchen Steward	Stewarding supervisor
<b>Drainers</b>	At the end of each shift <b>Timings:</b> <u>11:00/17:00/24:00/6:00</u>	<b>Materials</b> <ul style="list-style-type: none"> <li>brush</li> <li>bucket</li> </ul>	<b>D4.8 (CT 2MIN) powder detergent</b> <b>10grs/liter</b> in hand warm water  <b>Optional</b> <b>D47</b> few drops in sinks to disinfect & deodorize	<ul style="list-style-type: none"> <li>Move the drainer trap and take all debris out,</li> <li>Rinse with hot water</li> <li>Brush with D4.8 solution</li> <li>Rinse with hot water again</li> <li>Replace the drainer trap</li> </ul>	Gloves	Kitchen Steward	Stewarding supervisor



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<b>Walls</b>	<ul style="list-style-type: none"> <li>Wipe down daily after midnight or whenever needed</li> <li>clean thoroughly weekly after midnight</li> </ul>	<b>Materials</b> <b>Daily</b> <ul style="list-style-type: none"> <li>wall squeegee</li> <li>Sponge</li> <li>paper towel</li> <li>D2 sprayer</li> <li>D10 sprayer</li> </ul>	<b>D2 (CT 5MIN) Liquid detergent</b> <b>1 dose in 750ml</b> of water for daily wipe	<b>For daily wipe</b> <ul style="list-style-type: none"> <li>Spray walls with D2 solution,</li> <li>scrub with the sponge to take any residue off,</li> <li>rinse with water, dry excessive water with wall squeegee and dry with paper towel</li> <li>Spray with D10 and dry with paper towel</li> </ul> <b>For weekly Clean up</b> <ul style="list-style-type: none"> <li>Wash the walls deeply with D4.8 solution</li> <li>scrub with the sponge to take any residue off,</li> <li>rinse with water, dry excessive water with wall squeegee and dry with paper towel</li> <li>Spray with D10 and dry with paper towel</li> </ul>	Gloves	Kitchen Steward	Stewarding supervisor
		<b>Weekly</b> <ul style="list-style-type: none"> <li>wall squeegee</li> <li>Sponge</li> <li>paper towel</li> <li>Bucket</li> <li>D10 Sprayer</li> </ul>	<b>D4.8 (CT 2MIN) powder detergent</b> <b>10grs/liter</b> in hand warm water				
		<b>D 10 (CT 5MIN) Disinfectant</b> <b>10ml</b> in 750ml of water					
<b>Wall mounted closet</b>	<ul style="list-style-type: none"> <li>Wipe down daily after midnight or whenever needed</li> <li>clean thoroughly weekly after midnight</li> </ul>	<b>Materials</b> <b>Daily</b> <ul style="list-style-type: none"> <li>Sponge</li> <li>paper towel</li> <li>D2 sprayer</li> <li>D10 sprayer</li> </ul>	<b>D2 (CT 5MIN) Liquid detergent</b> <b>1 dose in 750ml</b> of water for daily wipe	<b>For daily wipe</b> <ul style="list-style-type: none"> <li>Spray walls with D2 solution,</li> <li>scrub with the sponge to take any residue off,</li> <li>rinse with water and dry with paper towel</li> <li>Spray with D10 and dry with paper towel</li> </ul> <b>For weekly Clean up</b> <ul style="list-style-type: none"> <li>Wash the walls deeply with D4.8 solution</li> <li>scrub with the sponge to take any residue off,</li> <li>rinse with water and dry with paper towel</li> <li>Spray with D10 and dry with paper towel</li> </ul>	Gloves	Kitchen Steward	Stewarding supervisor
		<b>Weekly</b> <ul style="list-style-type: none"> <li>Sponge</li> <li>paper towel</li> <li>Bucket</li> <li>D10 sprayer</li> </ul>	<b>D4.8 (CT 2MIN) powder detergent</b> <b>10grs/liter</b> in hand warm water				
		<b>D 10 (CT 5MIN) Disinfectant</b> <b>10ml</b> in 750ml of water					
<b>Shelves</b>	<ul style="list-style-type: none"> <li>Wipe down daily after midnight or whenever needed</li> <li>clean thoroughly weekly after midnight</li> </ul>	<b>Materials</b> <b>Daily</b> <ul style="list-style-type: none"> <li>Sponge</li> <li>paper towel</li> <li>D2 sprayer</li> <li>D10 sprayer</li> </ul>	<b>D2 (CT 5MIN) Liquid detergent</b> <b>1 dose in 750ml</b> of water for daily wipe	<b>For daily wipe</b> <ul style="list-style-type: none"> <li>Spray walls with D2 solution,</li> <li>scrub with the sponge to take any residue off,</li> <li>rinse with water and dry with paper towel</li> <li>Spray with D10 and dry with paper towel</li> </ul> <b>For weekly Clean up</b> <ul style="list-style-type: none"> <li>Wash the walls deeply with D4.8 solution</li> <li>scrub with the sponge to take any residue off,</li> <li>rinse with water and dry with paper towel</li> <li>Spray with D10 and dry with paper towel</li> </ul>	Gloves	Kitchen Steward	Stewarding supervisor
		<b>Weekly</b> <ul style="list-style-type: none"> <li>Sponge</li> <li>paper towel</li> <li>Bucket</li> <li>D10 sprayer</li> </ul>	<b>D4.8 (CT 2MIN) powder detergent</b> <b>10grs/liter</b> in hand warm water				
		<b>D 10 (CT 5MIN) Disinfectant</b> <b>10ml</b> in 750ml of water					



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<b>Pot Wash</b>	As required and at the end of each shift <b>Timings:</b> <b>11:00/17:00/24:00/6:00</b>	<b>Materials</b> <ul style="list-style-type: none"><li>Hand brush</li><li>Sponge scourer</li><li>D2 sprayer</li><li>D10 sprayer</li><li>paper towel roll</li></ul>	<b>D2 (CT 5MIN) Liquid detergent</b> <b>1 doses</b> in <b>750ml</b> of water Or <b>D4.8 (CT 2MIN) powder detergent</b> <b>10grs/liter</b> in hand warm water <b>D 10 (CT 5MIN) Disinfectant</b> <b>10ml</b> in 750ml of water <b>Optional</b> <b>D47</b> few drops in sinks to disinfect & deodorize	<ul style="list-style-type: none"><li>Remove any debris</li><li>Rinse sink thoroughly with hot water,</li><li>Spray the sink with the D2 solution brush the hard deposit or just wash with the sponge,</li><li>rinse again dry with paper towel,</li><li>spray with D10, leave 30 seconds, and allow to dry</li></ul>	Gloves	Kitchen Steward	Stewarding supervisor
<b>Ice cream Machine</b>	After each use  End of day when kitchen close	<b>Materials</b> <b>After each use</b> <ul style="list-style-type: none"><li>paper towel</li><li>Sponge</li><li>D2 sprayer</li><li>D10 sprayer</li></ul>	<b>D2 (CT 5MIN) Liquid detergent</b> <b>1 doses</b> in <b>750ml</b> of water  <b>D 10 (CT 5MIN) Disinfectant</b> <b>10ml</b> in 750ml of water	<ul style="list-style-type: none"><li>Unplug &amp; Disassemble the machine as described in the manufacturer's</li><li>Remove all debris and leftovers</li><li>Spray with D2 solution</li><li>Scrub with a sponge and rinse with hot water</li><li>Dry with paper towel</li><li>Spray with D10, then dry with paper towel</li><li>Re-assemble as described in manual and let supervisor check</li></ul>	<ul style="list-style-type: none"><li>Gloves</li><li>Manufacturer manual</li></ul> <b>Or</b> <ul style="list-style-type: none"><li>Training guidelines</li></ul>	Kitchen Steward	Stewarding supervisor
<b>Robocoupe</b>	After each use  End of day when kitchen close	<b>Materials</b> <b>After each use</b> <ul style="list-style-type: none"><li>paper towel</li><li>Sponge</li><li>D2 sprayer</li><li>D10 sprayer</li></ul>	<b>D2 (CT 5MIN) Liquid detergent</b> <b>1 doses</b> in <b>750ml</b> of water  <b>D 10 (CT 5MIN) Disinfectant</b> <b>10ml</b> in 750ml of water	<ul style="list-style-type: none"><li>Unplug &amp; Disassemble the machine as described in the manufacturer's</li><li>Remove all debris and leftovers</li><li>Spray with D2 solution</li><li>Scrub with a sponge and rinse with hot water</li><li>Dry with paper towel</li><li>Spray with D10, then dry with paper towel</li><li>Re-assemble as described in manual and let supervisor check</li></ul>	<ul style="list-style-type: none"><li>Gloves</li><li>Manufacturer manual</li></ul> <b>Or</b> <ul style="list-style-type: none"><li>Training guidelines</li></ul>	Kitchen Steward	Stewarding supervisor
<b>Stainless Steel Trolleys</b>	<ul style="list-style-type: none"><li>Wipe down daily after midnight or whenever needed</li><li>clean thoroughly weekly after midnight</li></ul>	<b>Materials</b> <b>Daily</b> <ul style="list-style-type: none"><li>Sponge</li><li>paper towel</li><li>D2 sprayer</li><li>D10 sprayer</li></ul> <b>Weekly</b> <ul style="list-style-type: none"><li>Sponge</li><li>paper towel</li><li>Bucket</li><li>D10 sprayer</li></ul>	<b>D2 (CT 5MIN) Liquid detergent</b> <b>1 dose</b> in <b>750ml</b> of water for daily wipe  <b>D4.8 (CT 2MIN) powder detergent</b> <b>10grs/liter</b> in hand warm water  <b>D 10 (CT 5MIN) Disinfectant</b> <b>10ml</b> in <b>750ml</b> of water	<b>For daily wipe</b> <ul style="list-style-type: none"><li>Spray walls with D2 solution,</li><li>scrub with the sponge to take any residue off,</li><li>rinse with water and dry with paper towel</li><li>Spray with D10 and dry with paper towel</li></ul> <b>For weekly Clean up</b> <ul style="list-style-type: none"><li>Wash the walls deeply with D4.8 solution</li><li>scrub with the sponge to take any residue off,</li><li>rinse with water and dry with paper towel</li><li>Spray with D10 and dry with paper towel</li></ul>	<ul style="list-style-type: none"><li>Gloves</li><li>Wet floors sign</li></ul>	Kitchen Steward	Stewarding supervisor



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<b><u>Induction Units</u></b>	End of service	<b>Materials</b> <ul style="list-style-type: none"> <li>D2 sprayer</li> <li>Sponge scourer</li> <li>scraper</li> <li>D9 gallon</li> <li>paper towel roll</li> </ul>	<b>D2 (CT 5MIN) Liquid detergent</b> <b>10ml in 8 liters</b> of water	<ul style="list-style-type: none"> <li>Turn off Induction and unplug</li> <li>Put on precaution equipment</li> <li>Ensure ventilation systems are fully operational</li> <li>Obtain D9 chemical with spray nozzle and spray boiler</li> <li>Rub all surfaces to take of grease</li> <li>Wash off inside out with D2 solution and scrub with sponge</li> <li>Rinse with water and dry with paper towel</li> </ul>	Gloves Goggles Face mask	Kitchen Steward	Stewarding supervisor
			<b>D9 grease remover</b> <b>Neat usage</b>				
<b><u>Combi ovens</u></b>	Daily end of service when kitchen close	<b>Materials</b> <ul style="list-style-type: none"> <li>D2 sprayer</li> <li>Sponge scourer</li> <li>scraper</li> <li>D9 gallon</li> <li>paper towel roll</li> </ul>	<b>D2 (CT 5MIN) Liquid detergent</b> <b>10ml in 8 liters</b> of water	<ul style="list-style-type: none"> <li>Turn off boiler after heating</li> <li>Allow boiler to cool to 60C</li> <li>Cone off area and place wet floor signs up</li> <li>Put on precaution equipment</li> <li>Ensure ventilation systems are fully operational</li> <li>Obtain D9 chemical with spray nozzle and spray boiler</li> <li>Fill bucket half full with warm water &amp; obtain plastic scouring pad</li> <li>Rub all surfaces to take of grease</li> <li>Wash off inside out with D2 solution and scrub with sponge</li> <li>Rinse with water and dry with paper towel</li> </ul>	Gloves	Kitchen Steward	Stewarding supervisor
			<b>D9 grease remover</b> <b>Neat usage</b>				
<b><u>Chocolate room</u></b>	<b>Between shifts and after each preparation</b> <b>Timings:</b> <b>7:00/15:00/24:00/</b>	<b>Materials</b> <ul style="list-style-type: none"> <li>Paper towel</li> <li>D2 sprayer</li> <li>Sponge</li> </ul>	<b>D2 (CT 5MIN) Liquid detergent</b> <b>5ml in 4liters</b> of hot water	<ul style="list-style-type: none"> <li>Remove all debris and dirt</li> <li>Wash surfaces with D2 solution and scrub with the sponge</li> <li>Dry with paper towel</li> <li>Spray with D10 and dry with paper towel</li> </ul>	Gloves	Kitchen staff	Junior sous chef
			<b>D 10 (CT 5MIN) Disinfectant</b> <b>10ml in 750ml</b> of water				
<b><u>Proofer</u></b>	After last usage	<b>Materials</b> <ul style="list-style-type: none"> <li>Paper towel</li> <li>D2 sprayer</li> <li>Sponge</li> </ul>	<b>D2 (CT 5MIN) Liquid detergent</b> <b>5ml in 4liters</b> of hot water	<ul style="list-style-type: none"> <li>Remove all debris and dirt</li> <li>Wash surfaces with D2 solution and scrub with the sponge</li> <li>Dry with paper towel</li> <li>Spray with D10 and dry with paper towel</li> </ul>	Gloves	Kitchen staff	Junior sous chef
			<b>D 10 (CT 5MIN) Disinfectant</b> <b>10ml in 750ml</b> of water				
<b><u>Exhaust and grill</u></b>	<b>Twice a week</b> <b>After midnight</b>	<b>Materials</b> <ul style="list-style-type: none"> <li>Sponge scourer</li> <li>scraper</li> <li>D9 gallon</li> <li>D2 sprayer</li> <li>paper towel roll</li> </ul>	<b>D9 grease remover</b> <b>Neat usage</b>	<b>Grills</b> Dismantle the grill and soak for 3 hours in hot water and D9 (50-100ml/L) Spray with D2, and allow to dry <b>Exhaust skeleton</b> <ul style="list-style-type: none"> <li>Spray all the interior with D9, make sure ventilation is on</li> <li>Scrub all the grease of</li> <li>Spray with D2 and scrub with Sponge</li> <li>Dry with Paper towel</li> </ul>	<ul style="list-style-type: none"> <li>Gloves</li> <li>Eye goggles</li> </ul>	Kitchen Steward	Stewarding supervisor
			<b>D2 (CT 5MIN) Liquid detergent</b> <b>1 doses in 750ml</b> of water				



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<b>Walk in chiller</b>	<p align="center"><b>Daily</b> End of service</p> <p align="center"><b>Every month</b> Clean thoroughly</p>	<p><b>Materials for daily cleaning</b></p> <ul style="list-style-type: none"> <li>Floor squeegee</li> <li>Mop</li> <li>brush</li> <li>bucket</li> </ul>	<p><b>D2 (CT 5MIN) Liquid detergent 5ml in 4liters</b> of hot water</p>	<p><b>Daily cleaning</b></p> <ul style="list-style-type: none"> <li>Sweep all lose debris, soil and waste food and dispose of before mopping. Ensure floors Under shelves are cleaned</li> <li>Pour D2 solution on the floor and scrub with the brush</li> <li>Wipe with the floor squeegee</li> <li>Mod and dry and let aerate</li> </ul> <p><b>Each 15 days</b></p> <ul style="list-style-type: none"> <li>Take all food out to another fridge</li> <li>Take all shelving's to stewarding area and clean with D2 and let dry</li> <li>Brush floors and walls with D2 solution</li> <li>Mop and dry and let aerate</li> </ul>	<ul style="list-style-type: none"> <li>Gloves</li> <li>Wet floor sign</li> </ul>	Kitchen Steward	Stewarding supervisor
		<p><b>Materials for every month</b></p> <ul style="list-style-type: none"> <li>Floor squeegee</li> <li>Mop</li> <li>brush</li> <li>bucket</li> <li>sponge</li> <li>paper towel</li> <li>D2 sprayer</li> </ul>	<p><b>D2 (CT 5MIN) Liquid detergent 1 doses in 750ml</b> of water</p>				
<b>Walk in freezer</b>	Every month	<p><b>Materials for every month</b></p> <ul style="list-style-type: none"> <li>Floor squeegee</li> <li>Mop</li> <li>brush</li> <li>bucket</li> <li>sponge</li> <li>paper towel</li> <li>D2 sprayer</li> </ul>	<p><b>D2 (CT 5MIN) Liquid detergent 5ml in 4liters</b> of hot water</p>	<ul style="list-style-type: none"> <li>Empty freezer of everything to another freezer</li> <li>Take out all shelving's</li> <li>Sweep all lose debris, soil and waste food, And dispose of before mopping. Shelves to be cleaned with D2 sprayer and dry them out</li> <li>Brush floors and walls with D2 solution</li> <li>Mop and dry and let aerate</li> </ul>	Gloves and jacket	Kitchen Steward	Stewarding supervisor
			<p><b>D2 (CT 5MIN) Liquid detergent 1 doses in 750ml</b> of water</p>				
<b>Pastry Store</b>	Every month	<p><b>Materials for every month</b></p> <ul style="list-style-type: none"> <li>Floor squeegee</li> <li>Mop</li> <li>brush</li> <li>bucket</li> <li>sponge</li> <li>paper towel</li> <li>D2 sprayer</li> </ul>	<p><b>D2 (CT 5MIN) Liquid detergent 5ml in 4liters</b> of hot water</p>	<ul style="list-style-type: none"> <li>Empty freezer of everything to another freezer</li> <li>Take out all shelving's</li> <li>Sweep all lose debris, soil and waste food, And dispose of before mopping. Shelves to be cleaned with D2 sprayer and dry them out</li> <li>Brush floors and walls with D2 solution</li> <li>Mop and dry and let aerate</li> </ul>	Gloves Wet floor Sign	Kitchen Steward	Stewarding supervisor
			<p><b>D2 (CT 5MIN) Liquid detergent 1 doses in 750ml</b> of water</p>				
<b>Ice Machine</b>	Each 15 days	<p><b>Materials</b></p> <ul style="list-style-type: none"> <li>Paper towel</li> <li>D2 sprayer</li> <li>Sponge</li> </ul>	<p><b>D2 (CT 5MIN) Liquid detergent 1 doses in 750ml</b> of water</p>	<ul style="list-style-type: none"> <li>After you empty the ice and turn off the machine,</li> <li>Spray it with D2 solution</li> <li>Scrub with sponge and dry with paper towel</li> <li>Spray D10, leave 30 seconds, leave to air dry or wipe off with paper towel.</li> </ul>	Gloves	Kitchen Steward	Stewarding supervisor
<b>Dough Mixer</b>	End of service	<p><b>Materials</b></p> <ul style="list-style-type: none"> <li>D2 solution</li> <li>Sponge</li> <li>Paper towel</li> </ul>	<p><b>D2 (CT 5MIN) liquid detergent 5ml in 4 liters of hot water</b></p>	<ul style="list-style-type: none"> <li>Sweep all lose debris</li> <li>Wash the machine with the D2 solution</li> <li>Scrub with sponge</li> <li>Rinse with water</li> <li>Dry with paper towel</li> </ul>	Gloves Wet floor sign	Kitchen Steward	Stewarding supervisor





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<b><u>Kitchen Aid</u></b>	<b><u>End of service</u></b>	Materials D2 sprayer Paper towel	<b>D2 (CT 5MIN) Liquid detergent</b> <b>1 doses in 750ml</b> of water	Spray machine with D2, allow for 3 minutes and then dry with paper towel	Gloves	Kitchen Steward	Stewarding supervisor
<b><u>Ceiling And Lamps</u></b>	<b><u>Every month after midnight</u></b>	<b>Materials</b> • D2 sprayer • Sponge • Paper towel Paper towel	<b>D2 (CT 5MIN) Liquid detergent</b> <b>1 doses in 750ml</b> of water	<ul style="list-style-type: none"> <li>Spray walls with D2 solution,</li> <li>scrub with the sponge to take any residue off,</li> <li>rinse with water, dry excessive water with wall squeegee and dry with paper towel</li> </ul>	Gloves Face mask Goggles Wet floor sign	Kitchen Steward	Stewarding supervisor
<b><u>Pastry store</u></b>	<b><u>Daily</u></b> End of service  <b><u>Every month</u></b> Clean thoroughly	<b>Materials for daily cleaning</b> • Floor squeegee • Mop • brush • bucket	<b>D2 (CT 5MIN) Liquid detergent</b> <b>5ml in 4liters</b> of hot water	<b>Daily cleaning</b> <ul style="list-style-type: none"> <li>Sweep all lose debris, soil and waste food and dispose of before mopping. Ensure floors Under shelves are cleaned</li> <li>Pour D2 solution on the floor and scrub with the brush</li> <li>Wipe with the floor squeegee</li> <li>Mod and dry and let aerate</li> </ul> <b>Each 15 days</b> <ul style="list-style-type: none"> <li>Take all food out of store</li> <li>Take all shelving's to stewarding area and clean with D2 and let dry</li> <li>Brush floors and walls with D2 solution</li> <li>Mop and dry and let aerate</li> </ul>	<ul style="list-style-type: none"> <li>Gloves</li> <li>Wet floor sign</li> </ul>	Kitchen Steward	Stewarding supervisor
		<b>Materials for every month</b> • Floor squeegee • Mop • brush • bucket • sponge • paper towel • D2 sprayer	<b>D2 (CT 5MIN) Liquid detergent</b> <b>1 doses in 750ml</b> of water				
<b><u>Reach In and table top fridges</u></b>	<b><u>Daily</u></b> End of service	<b>Materials</b> • D2 sprayer • Sponge • D10 sprayer • Paper towel	<b>D2 (CT 5MIN) Liquid detergent</b> <b>1 doses in 750ml</b> of water	<ul style="list-style-type: none"> <li>Take all food out to another fridge</li> <li>Take all shelving's to stewarding area and clean with D2 and let dry</li> <li>Spray fridge inside out with D2 solution and scrub with sponge and dry with paper towel</li> <li>Spray with D10 and air dry</li> </ul>	Gloves	Kitchen Staff	Junior sous chef
			<b>D 10 (CT 5MIN) Disinfectant</b> <b>10ml in 750ml</b> of water				
<b><u>Garbage bins</u></b>	End of service on daily basis	<b>Materials</b> • Hand brush • bucket • sponge	<b>D4.8 (CT 2MIN) powder detergent</b> <b>10grs/liter</b> in hand warm water	<ul style="list-style-type: none"> <li>Empty and wipe all debris off</li> <li>Wash and scrub thoroughly with D4.8 solution</li> <li>Rinse thoroughly and air dry</li> <li>Spray with D47</li> </ul>	Gloves	Kitchen Steward	Stewarding supervisor
			<b>Optional</b> <b>D47</b> neat usage to disinfect & deodorize				