

4EPHF-11-017 Created: Nov/06

Updated:Mar/11

Cleaning Schedule

Month: _____ Year: _____

	Counter Tops	Cutting Boards (scrub first)	Meat Saw	Meat Slicer	lce Machine	Food Equipment	Hand Sinks	Washrooms	Filters/ Canopies	Floors/ Walls/ Ceilings	Dishwasher	All Storage Areas
Day	Wipe & Wash with Soap then Rinse with Bleach						Clean & Equip with Hand Soap & Single Use Towels		Wash/ Rinse Use Soap		Temperature/ Chemical Concentration	Well Managed
1												
2												
3												
4												
5												
6												
7												
8												
9												
10 11												
11												
12												
14												
15												
16												
17												
18												
19												
20												
21												
22												
23												
24												
25												
26												
27												
28												
29												
30												
31												