

Kitchen cleaning schedule

Business:

Week starting: _____

Two-stage clean: clean off dirt and grease first, then disinfect the visibly clean surface for the full contact time.

Disinfectant: FSA guidance says it should meet BS EN 1276 or BS EN 13697 (or equivalent). Follow the label dilution.

Initial each task when done. Note problems (e.g. broken equipment) and what you did.

[illegible]