HAZ15 – Cleaning Schedule

General cleaning is required to ensure general bacterial load is kept to a minimum. Risks from inanimate objects are limited, so long as general cleaning is performed on a regular basis.

Following EHO review August 2011, the daily cleaning log was considered not required with a small team. However, we were asked to document the daily cleaning undertaken:

Daily Cleaning Tasks:

Cooker tops: Daily wipe with fairy liquid if used that day. More stubborn grime or on a weekly basis, Cif oven cleaner used.

Work surfaces: see separate hazard sheet (HAZ 9)

Sinks and taps: cleaned with lemon cream cleaner, rinsed and then disinfected with Detox spray as per the work surface cleaning (HAZ 9).

Dishwasher: cleaned daily after use. Brush off any deposits and run machine with a final hot water wash.

Weekly Cleaning Tasks (logged):

Brown food waste recycling bin: we use recyclable inner liners made from potato starch in the bin and rarely these will split and contaminate the interior of the bin. Washed with detergent and water and dried.

Fridges: any deposits removed with detergent and water. Disinfection with Detox spray.

Kitchen floors: vacuum clean followed by Flash floor cleaner in water.

Insulated boxes: wash with soap and water. Disinfection with Detox spray.

Wheelie bins: cleaned out with flash floor cleaner after the bins emptied (every 2 weeks for domestic waste bins but weekly for the green food bins)

Dishwasher: included in the weekly check list as a review

Gas cookers: included in the weekly list as a prompt to view but cleaned after every use but some weeks may be mainly cold food so ensures a check.

Controls:
a. **Weekly and monthly cleaning is maintained and logged as per attached sheet.**
b. **Logs are available for inspection by customers and authorised officers.**

Management of failure: where the log shows that items for cleaning have been missed, these will be attended to in a timely fashion and duly logged.