SANITATION SCHEDULE FOR A TWO WEEK PERIOD Date: From _____to_____

KFL&A Public Health

AREA	SCHEDULE	INIT.	S	M	T	W	T	F	S	S	M	T	W	T	F	S
Floors & Carpets	- daily															
Handbasins & Sinks	- min. daily - clean, stock with soap, paper towels															
Dishwashers	- check thermometers when in use 60^0C (140^0F) wash/ 82^0C (180^0F) final rinse - clean machine when needed															
Cooking Equipment	- daily before use															
Counters/Cutting Boards	- min. daily - before use - between raw & ready to eat foods															
Utensils	- clean and disinfect after use, inspect for cracks															
Thermometers/ Temperatures	- check daily 5^0C (40^0F) cold holding/60^0C (140^0F) hot holding															
Staff Washrooms/ Changerooms	- min. daily - clean/disinfect															
Public Washrooms	- clean twice daily or as needed (before opening & mid afternoon) - check supplies															
Garbage	- remove twice weekly - clean & disinfect containers after emptying															
Utensil Storage Bins	- clean weekly															
Shelves	- clean weekly															
Refrigerators/Walk-in coolers freezers	- clean weekly - take inventory - rotate stock															
Fumehoods/ Exhaust	- clean min. weekly															
Storage areas	- clean weekly - rotate stock - check for pests - ensure products are off the floor and covered															
Storage areas (non food)	- check supplies weekly - clean cloths, mops daily - ensure cleaners/chemicals are labeled - clean room weekly															