



Food Safety – Recommended Cleaning Frequencies

After Each Use or Meal Preparation

- Utensils
- Cutlery
- Crockery
- Pots and pans
- Meat slicers
- Milkshake mixers
- Cutting boards/blocks
- Food Preparation benches
- Sinks
- Customer Tables

Daily

- Microwave ovens (inside and out)
- Coffee machines
- Stove Tops
- Bain Marie
- Floors
- Walkways
- All toilets/change rooms
- Waste area

Weekly

- Floors/walls behind and beneath all appliances
- Shelving
- Cupboards
- Flyscreens
- Cool room interior
- Refrigerators, Freezers
- Dry storage areas
- Outside of all ingredient containers
- Ovens (inside and out)
- Rubbish bins
- Seals on refrigerator doors

Monthly

- Light fittings
- Fans
- Pest control

Three Monthly

- Grease traps
- Professional pest control