

CLEANING SCHEDULE

Cleaning Tasks/Areas	Monday	Tuesday	Wednesday	Thursday	Friday
Store Room (floors, shelving, etc.)					
Walk-In Refrigerators/Freezers (gaskets, shelves, floor)					
Reach-In Refrigerators/Freezers(gaskets, shelves, bottom)					
Milk boxes					
Ice Machine					
Serving Line(s)					
Rolling Pan Racks/Carts					
Heated Cabinets/Conveyors					
Floors (sweeping/mopping)					
Cooking Equipment					
Food Prep Equipment (i.e. slicer, can opener, food cutter)					
Washing (pots, serving utensils, pans)					
Food Prep Area (work tables - including legs and drawers)					
Bathroom/Laundry Equipment					
Other (salad prep area, baker's area, etc.)					

Staff shall maintain their work area clean and organized throughout the day.
Please do not use a hose to spray down electrical equipment.
 Assignments noted above are subject to change as needed by the Food Service Manager/Satellie Assistant