

Unit 207: Food safety

Activity 9: Cleaning schedule

Use a tick ✓ to show when a piece of equipment should be cleaned and whether it should be cleaned in place (CIP) or out of place (COP).

Remember it may be necessary to clean some pieces of equipment on a number of occasions.

Equipment	After each use	Daily	Deep clean weekly	CIP?	COP?
Grill					
Oven					
Hand wash basin					
Refrigerator					
Industrial food mixer					
Work benches					
Oven shelves					
Removable store room shelves					
Hot cupboard					
Vegetable prep sink					
Industrial can opener					
Microwave oven					
Chopping boards					