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 |  |  |  |  |  |