

# Cleaning and disinfection plan

Establishment : .....

Food safety plan - good hygiene practices

Period : .....

| Area / equipment                    | Frequency | Product used | Dilution | Contact time | Method | Owner |
|-------------------------------------|-----------|--------------|----------|--------------|--------|-------|
| Worktops and surfaces               |           |              |          |              |        |       |
| Floors and drains                   |           |              |          |              |        |       |
| Cold room and refrigerated cabinets |           |              |          |              |        |       |
| Warewashing area and sinks          |           |              |          |              |        |       |
| Extraction hood and filters         |           |              |          |              |        |       |
| Cutting equipment (boards, knives)  |           |              |          |              |        |       |
| Bins and waste store                |           |              |          |              |        |       |
| Toilets and hand-wash basins        |           |              |          |              |        |       |
|                                     |           |              |          |              |        |       |
|                                     |           |              |          |              |        |       |

Dilution and contact time: take the values from the product data sheet. Attach those sheets to your food safety plan.

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