

	CLEANING INSTRUCTION CARD		Task No.: SK 02
	Reference No.: Sheet 1 of 1	Frequency: Weekly	
Department /Area: Small Kitchen	Typical Duration:		
Item to be cleaned: Fridge	Application Method: Manual Washing & Scrubbing		

Responsibility / Assistance	Hygiene Monitoring / Risk Assessment	Cleaning Equipment Required
1. Cleaned by: Hygiene Op	Hygiene Standard	
2. Engineering Ass No	Lock-Off Required	
3. Inspected by: Supervisor		
4.:		
5.:	On completion of cleaning procedure take ATP swab. Clean is considered 'acceptable' if the ATP result is:	
6.:		

Special Instructions / Precautions		Personal Protective Equipment	
1. Always wear the correct safety equipment.			

Detergent Application		Disinfectant Application	
On Designated day of Cleaning	On Designated day of Cleaning		
Powerfoam LC	Steriklenz 5	Disinfectant	
COSHH Assessment No.: Concentration (%): 2.5 Contact time (Mins.):	COSHH Assessment No.: Concentration (%): 1.0 Contact time (Mins.):	Temperature [°C]:	

- Empty the fridge and place all products in alternative storage during cleaning.
- Remove any gross debris and place into a suitable waste container.
- Remove the shelves and take to the wash sink for cleaning.
- Hand clean all surfaces of the shelves using a 2.5% Powerfoam LC detergent and a cloth.
- Wipe the shelves using a fresh clean water dampened cloth.
- Hand clean all surfaces of the internal surfaces using a 2.5% Powerfoam LC detergent and a cloth.
- Wipe over all surfaces using a clean cloth to remove any chemical residue.
- Hand clean all surfaces of the shelves and internal surfaces using a 1% Steriklenz 5 solution and a cloth.
- Sign the Hygiene Control Sheet to complete the job.

Other Information	Key Inspection Points
DRAFT DOCUMENT	<ol style="list-style-type: none"> Internal Surfaces. Shelves.

Emergency Telephone No.		Documentation Control	
	In the event of a chemical incident, accident or personal injury and urgent medical information is required, please use one of these 24 hour emergency	Prepared By: Erica Spurling	Date Created: 02/03/2011
		Authorised by: Review / Audit Frequency: 12 months	Issue Date: Next Review Due:
File Ref No.: Fridge © In-Site Control Ltd 2009		Issue No.: Issue Date: Last Review:	

