



CLEANING SCHEDULE

Every 4 hours

Equipment or utensils used or held at room temperature for TCS foods

Deli Slicer, Pizza Cutter, Cutting Boards, Knives, Tongs, Spatula
Egg Mixing Bowl, Spoons, Soup Ladles, Ice Cream Scoops, etc.



Every 24 hours

**Equipment held in hot or cold containers
All other equipment used for non-TCS foods
Microwaves**

Salad Bar Containers and Utensils, Popcorn Machines, Hot Dog
Rollers, Doughnut Trays, Coffee Pots / Filters / Grinders,
Pop Dispenser Nozzles, etc.



As Often as Necessary to Keep Clean

All facility surfaces and non-food equipment

Floors, walls, ceilings, doors, handles, cases, shelves, counter
tops, tables, ice machines, etc.



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