**Equipment Sanitation Tasks**

| **Item of Equipment** | **Cleaning Task** | **Frequency** |
| --- | --- | --- |
| **Carts and Transport Equipment** | Clean spills and splashes | As soon as possible |
| Clean and sanitize shelves and racks | Daily, after use |
| Thoroughly clean and sanitize supports and exterior | Weekly |
| **Food Mixers, Slicers, and Processors** | Disassemble, clean and sanitize equipment parts, surfaces and work tables | After each use or between each product change |
| **Deep Fryer** | Change oil | Will be determined by use. |
|  | At closing |
|  | Daily, at closing |
|  | Weekly |
| **Scales** | Clean and sanitize scale tray | After every use |
| Clean and sanitized exposed surfaces | Daily, at closing |
| **Sinks** | Clean and sanitize sink interior | After each use |
| Clean outside surfaces and backsplash | Daily, at closing |
| Clean legs and supports | Weekly |
| **Work Tables** | Clean and sanitize tops and shelves | After each use |
| Clean legs and supports | Weekly |
| Empty, clean and sanitize drawers | Weekly |
| **Walk-in Coolers and Freezer units** | Clean spills | Immediately |
| Sweep and squeegee | At the end of the day  (freezer sweep only) |
| Clean door surfaces and gaskets | Daily, at closing |
| Scrub floors | Daily, at closing (except freezer) |
| Clean walls | Weekly |
| **Walk-in Coolers and Freezer units** | Clean fans | Monthly |
| Empty, clean racks, walls, floors and corners | Monthly (defrost freezer) |