

**With immediate effect, in addition to normal practice, all kitchen touchpoints must be cleaned and sanitised in accordance with schedule below.**

**Please sign the schedule to confirm this has been carried out.**

Spray with sanitiser and wipe with blue roll to clean then spray again with sanitiser, leave for sanitiser contact time and dry with clean blue roll.

	<b>Kitchen Worktops</b>	<b>Fridge/Freezer Handles</b>	<b>Equipment Handles</b>	<b>Handwash Taps</b>	<b>Handwash Dispensers</b>	<b>All other sink taps</b>	<b>Door Handles</b>	<b>Door Push panels</b>	<b>Staff Toilets taps/handles</b>
<b>Monday</b>									
Start of day									
10am									
12 noon									
End of day									
<b>Tuesday</b>									
Start of day									
10am									
12 noon									
End of day									
<b>Wednesday</b>									
Start of day									
10am									
12 noon									
End of day									
<b>Thursday</b>									
Start of day									
10am									
12 noon									
End of day									
<b>Friday</b>									
Start of day									
10am									
12 noon									
End of day									