

Hygivo

Weekly cleaning schedule

Business: _____ Location: _____ Week commencing: _____

Initial each day the task is done. Leave a gap blank if it was not done, and note why at the bottom.
Follow the contact time on the label of each cleaning or sanitising product.

Area or item	How often	Method / product	Mon	Tue	Wed	Thu	Fri	Sat	Sun	Manager check

Free template from hygivo.com. The FSAI figures are guidance: use the limits and actions in your own food safety management system (HACCP plan). Hygivo is not affiliated with or endorsed by the FSAI.