RESTAURANT NAME	RESTAURANT ADDRESS

Daily cleaning and disinfection

Opening, service and closing checks. The first three rows are examples to adapt.

Date / shift _____

Station / area _____

Person in charge _____

Use the product instructions and the site cleaning plan for dilution, contact time, rinsing and protection where applicable.

Area / equipment	Task to complete	Timing / frequency	Product / procedure ref.	Time / initials	Exception / action
Handwash stations		Opening			
Worktops / utensils		During service			
Floors / waste area		Closing			

Final check (name, time and sign-off)

_____

FR | Adapter les tâches au site. Suivre la notice du produit et consigner les écarts.