

# Customer Cafe

## Servery and Dining Area



### One stage clean

One stage cleaning using M1 CLEANING DETERGENT

### Two stage clean

Two stage cleaning using M1 CLEANING DETERGENT followed by M2 SANITISER or M11 SANITISING WIPES where instructed

### Sanitise only

Spray with M2 SANITISER and wipe with designated cloth or M11 SANITISING WIPES where instructed. At the end of the day ensure that this is a two stage process.

### Hourly or after each use

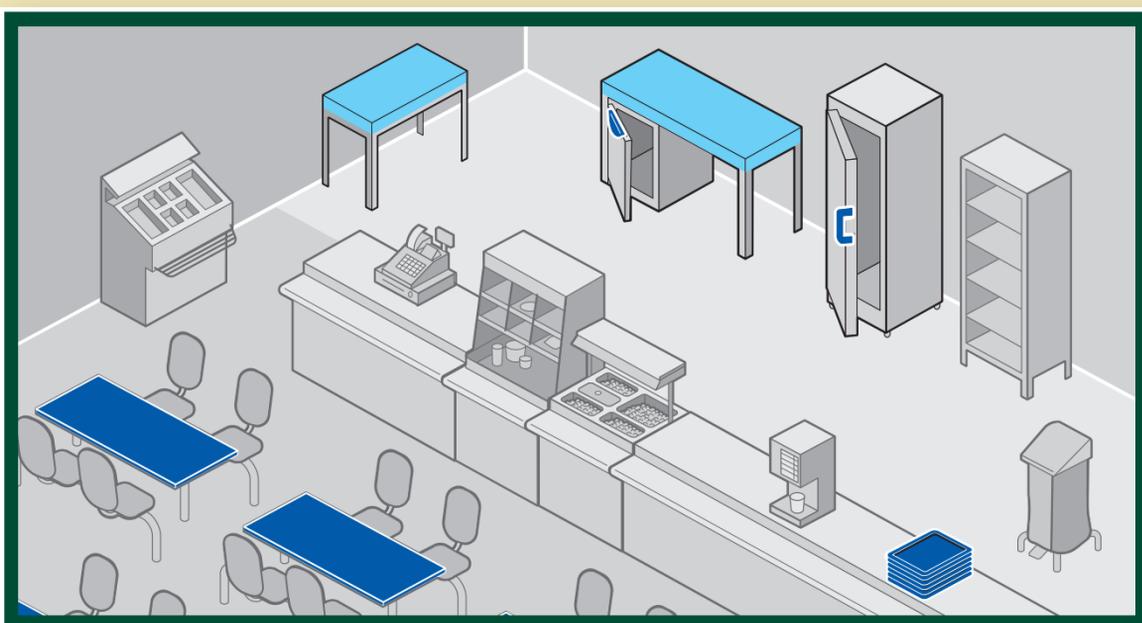
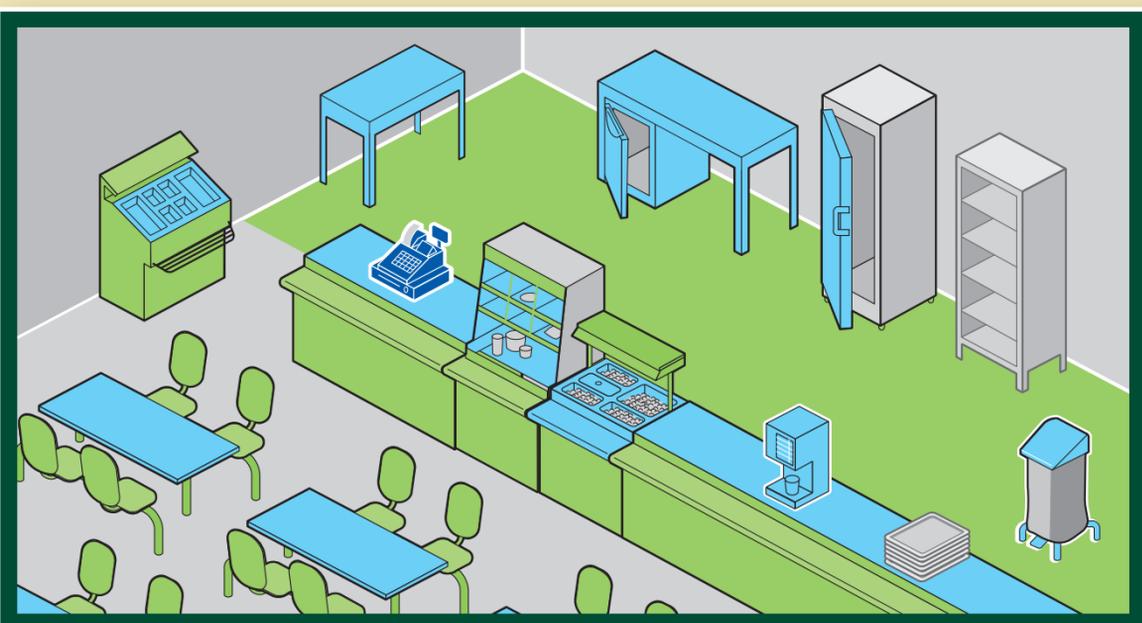


Table tops



Cafe table tops  
Chairs/baby chairs  
Door handles - M11  
Trays

### Daily



Chairs/baby chairs  
Display framework  
Floor/skirting  
Foliage  
Framework  
Wood panels

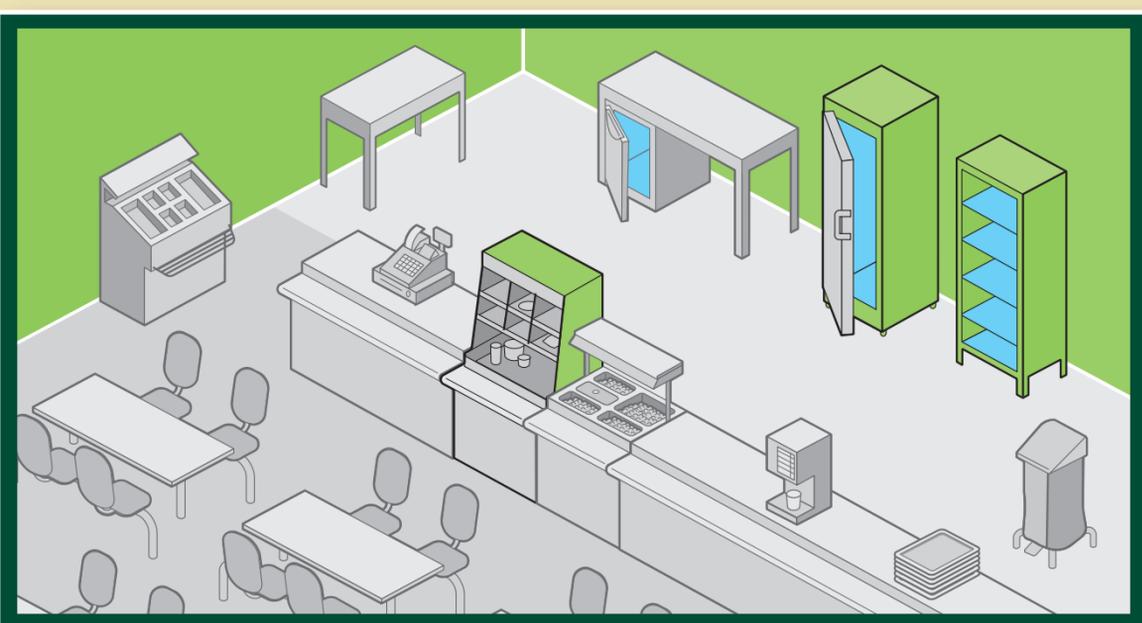


Bins and dogs  
Display area  
Fridge doors  
Handwash sinks  
Shelving and racking  
Tables  
Cutlery holders  
Utensils  
Drinks Machine



Bottle warmers  
Cash till/order area  
Condiments

### Weekly



Framework  
Fridge framework  
Insectocutor  
Walls, doors and posts



Cupboard internals  
Drawers  
Fridge internals  
Shelving and racking