## OFFICIAL CATERING AND FACILITIES MANAGEMENT DAILY WORK ALLOCATION SCHEDULE



## **DURING COVID-19 PERIOD ONLY**

## PLEASE ENSURE ALL HAND CONTACT SURFACES ARE CLEANED USING QUEST PLUS

ROOM TO BE CLEANED (ONLY IF USED)	ITEMS WITHIN ROOMS TO BE CLEANED	DAILY TASKS WITHIN EACH ROOM USED
(ONLI II OSED)	CHERTLED	
ASSEMBLY HALLS	All toilets used within designated	1. Full toilet clean - basins, urinals, sinks, showers, work surfaces,
CORRIDORS	areas.	splashbacks, mirrors, floors, empty bins & replenish soap/toilet
ENTRANCES		paper/paper towels
CLOAKROOMS	All door handles and handrails used	
DINING ROOMS	within designated areas.	2.Clean sinks and taps (this applies to any rooms used)
GYMNASIUMS		
LIFTS	All hand plates used within designated	3.Clean hand plates on doors
STAIRS	areas.	•
CHANGING ROOMS		4.Clean light/control switches
CLASSROOMS	All light switches	
GP ROOMS		5.Clean lift buttons
LIBRARIES	All table tops	
IT SUITES		6.Clean table tops/work surfaces/stations, desks
MEDICAL ROOMS	All work stations/ work surfaces tops	
OFFICES	/desks/window ledges	7.Clean stairwell hand rails (if stairs are used)
RECEPTION AREAS		
STAFF ROOMS	Lifts	8. Brush debris from floor.
TOILETS AND SHOWERS		
	Floors	9. Hoover carpeted area
I.T AND TELEPHONY		
EQUIPMENT NOT	Shoe boxes/benches(if used)	10.Wash Floor
INCLUDED		
CLEAR DESK POLICY	Coat rail pegs (if used)	11. Empty bins - in all areas and dispose of waste in outside bin area
APPLIES		