

Food Processing Master Cleaning & Sanitising Schedule

A fillable master schedule for defining what is cleaned, how often, who is responsible and the site procedure used. It supports cleaning and sanitising controls; it is not a complete food safety program.

Business / site	Area / line / department	Schedule owner
Effective date	Planned review date	Food safety program / procedure ref

1. Define the cleaning schedule

ID	Area / equipment	Production zone / food-contact status	Expected soil / residue	Frequency	Responsible role	Procedure / work-instruction reference

2. Cleaning products, sanitising requirements & verification

ID	Cleaner / detergent	Dilution / use rate	Rinse?	Sanitiser / cleaner-sanitiser	Contact time	Verification method / acceptance criterion	Corrective-action ref

Use this resource with your site controls

Adapt this schedule to the site's actual activities, applicable food safety program, regulator requirements, equipment instructions and current manufacturer directions. Food-contact and non-food-contact tasks may require different methods.