

Table 7:

## NFS Food Preparation Area Cleaning Schedule

VA259-18-AP-3844

Rocky Mountain Regional Medical Center												
	Task To Be Accomplished	PWS Paragraph Reference	Daily (7 Days A Week)		Weekly (Once A Week)		Quarterly (4 Times A Year)		Semi-Annually (Twice A Year)		As Required	
Cleaning Space/Item			1st Shift	2nd Shift	1st Shift	2nd Shift	1st Shift	2nd Shift	1st Shift	2nd Shift	1st Shift	2nd Shift
NFS Food Preparation Area												
Tables/Chairs/Stands	Clean and Sterilize Table and Chairs legs and stands	4.1.3		X								
Walls	Wash Visible wall surfaces	4.1.12		X								
Walls	Clean behind stationary equipment (NFS/FMS staff will move equipment/facilities as needed ensure the walls are clean)	4.1.12							X	X		
Floors and Baseboards/ Dining Area	Sweep/Mop floors moving furniture following facility procedure. Clean baseboards, corners and edges following facility procedure.	4.1.2		X							X	X
Floors and Baseboards/ Dinig Area	Strip and Refinish dining room and office floors.	4.1.2							X	X		
Light Fixtures (exterior)/Ceiling and Wall Vents		4.1.13				X						
Beverage Counter / Equipment / Serving Line	Dust/Clean Exterior											
		4.1.12				X					X	X
Refrigerators and Freezers	Clean Underneath	4.1.12						X				
Refrigerators and Freezers	Clean Interior/Exterior	4.1.6		X								
Ice Machines	Clean Exterior	4.1.6		X								

<b>References:</b>						
VHA Directive 1608, Comprehensive Environment of Care						
VHA Directive 1850, Environmental Programs Service						
VHA Handbook 1109.04, Food Service Management Program						
VHA Handbook 1850.02, Pest Management Operations						
Environmental Management Service SOP-EO-6 Pest Control, dated June 2014						
Nutrition and Food Service SOP-E-1 Hazard Analysis Critical Control Point System, Dated October 2015						