**FOOD SLICER CLEANING SCHEDULE**

**ESTABLISHMENT NAME**:

The Food Regulation [310:257] requires that surfaces of equipment used with Time/Temperature Control for Food Safety shall be cleaned and sanitized throughout the day at least every four (4) hours.

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| Year: | | | Year: | | | | Year: | | | |
| Month/Day | Time | Initial |  | Month/Day | Time | Initial |  | Month/Day | Time | Initial |
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