punto de atencion: Restaurante | Mes: Agosto | Año: 2021.

# FORMATO DE LIMPIEZA Y DESINFECCIÓN

**Instructivo**: señale con C la limpieza y desinfeccifón realizada. Recuerde que todos los aspectos mencionados en el cuadro no son calificados diariamentecomo, por ejemplo: paredes, ventanas, neveras entre otros los cuales son realizados semanalmente.

| ASPECTO A EVALUAR | SOLUCION DESINFECTANTE | DOSIS | SEMANA 1 | | | | | | | SEMANA 2 | | | | | | | SEMANA 3 | | | | | | | SEMANA 4 | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | L | M | M | J | V | S | D | L | M | M | J | V | S | D | L | M | M | J | V | S | D | L | M | M | J | V | S | D |
| 1. Cocina | hipoclonto | 15 ml | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| piso. | | | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |
| paredes. | | | C | | | C | | C | | | C | | | C | | | C | | | C | | | | | | | C | | | C | |
| techos. | | | | | | | | | | | | | | | | | | | | | | | | | | | | C | | | C | |
| nevera y/ o refrijerador. | | | C | | C | | | | | C | | | | C | | | C | | | C | | | | C | | | | | | C | |
| licuadora. | | | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |
| estufa. | | | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |
| menaje. | | | C | | C | | C | | C | | C | | C | | C | | C | | C | | C | | | C | | C | | C | | C | |
| lavaplatos. | | | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |
| canecas. | | | C | | C | | C | | C | C | | C | | C | | C | C | | C | | C | | C | C | | C | | C | | C |
| mesones. | | | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |
| **2. restaurante.** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| piso . | | | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |
| paredes . | | | C | | C | | | C | | | | | C | | C | | | | C | | C | | | | C | | | C | | | |
| techos. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | C | | | |
| canecas. | | | C | | C | C | C | | C | C | C | | C | | C | C | C | | C | C | C | | C | C | | C | | | C | C | |
| mesas. | | | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |
| **3. baños** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| pisos | | | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |
| paredes | | | C | | C | | C | | C | | C | | C | | C | | C | | C | | C | | | C | | C | | C | | | |
| techos. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | C | | | |
| sanitarios. | | | C | | C | | C | | C | | C | | C | C | | | C | | | C | | C | | C | | C | | | C | | |
| lavamanos. | | | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |
| canecas. | | | C | | C | | C | | C | | C | | C | | C | | C | | C | | C | | | C | | C | | C | | | |
| elementos de aseo. | | | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |
| **4. areas de basura.** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| pisos | | | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |
| canecas. | | | C | | C | | C | | C | | C | | C | | C | | C | | C | | C | | | C | | C | | C | | | |
| **5. Manipulador** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Aspecto personal. | | | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |
| Dotacion. | | | C | | | C | | C | | | C | | | C | | | | C | | | C | | | C | | | C | | | | |
| Desinfecion de manos . | | | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |
| **6. Operaciones de proceso.** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| lavado y desinfeccion de manos. | | | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C | C |

**Responsable** Raul Galindo

**Observaciones:** -

Revisado por: Edwin Arteaga