**食堂设施设备清洁消毒记录表**

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| 时 间 | 地沟，地面，水池 | 案板、刀具，毛巾 | 操作台、灶台、餐车、玻璃、冰箱 | 活面机，馒头机 | 经手人 |
| 用水冲洗干净 | 消毒柜30分钟 | 用消毒液擦拭，30分钟后再用清水擦干净 | 消毒液浸泡30分钟，再用清水清洗干净 |
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