

# PEG Equipment Cleaning Check Sheet

Week commencing: \_\_\_\_\_

Clean and disinfect after every use – sign to confirm completion Chestnut Tree Hospice Ony

| Equipment                        | Mon | Tue | Wed | Thu | Fri | Sat | Sun |
|----------------------------------|-----|-----|-----|-----|-----|-----|-----|
| Blender jug & lid                |     |     |     |     |     |     |     |
| Blender blade & cap              |     |     |     |     |     |     |     |
| Scraper arm & hub                |     |     |     |     |     |     |     |
| Blender base / motor unit        |     |     |     |     |     |     |     |
| Chopping board (PEG only)        |     |     |     |     |     |     |     |
| Allocated PEG Preparation Knives |     |     |     |     |     |     |     |
| Allocated small Equipment        |     |     |     |     |     |     |     |
| Storage container for equipment  |     |     |     |     |     |     |     |
| Heatproof jug                    |     |     |     |     |     |     |     |
| Scales                           |     |     |     |     |     |     |     |
| Sieves & sieve scrapers          |     |     |     |     |     |     |     |

**Safety reminder:** PPE must be worn before starting this task – gloves, apron and eye protection. Unplug the blender before cleaning. Do not immerse the motor unit in water.

**Products:** Wash with Aseptopol E75, disinfect with Pro 20 (1 minute contact), rinse and air-dry fully in separate area.

**Important:** PEG feeding equipment must be cleaned and stored separately from other kitchen equipment.

**Supervisor weekly check (sign & date):** \_\_\_\_\_