



RESTAURANT FOOD SAFETY CHECKLIST

Having solid kitchen hygiene practices in place can ensure your restaurant passes any health inspection with flying colors.

Not sure where to start? This practical checklist will help you develop a comprehensive cleaning plan and ensure your kitchen meets all food safety guidelines.

DAILY DUTIES

1. Between each cooking/prep job, clean all kitchen equipment to maintain sanitary conditions and avoid cross-contamination:

- Sanitize all cutting boards, knives, and prep stations between food preparations
- Brush grills and clean flattops after cooking meats and vegetables
- Change sanitizer buckets and rags often
- Empty full trash bins

2. After each service shift, perform a deep clean of all surfaces and commercial equipment:

- Thoroughly clean fryers, grills, meat slicers/grinders, and flattops
- Empty and clean steam table
- Separate kitchen aprons and coats from kitchen towels, then place in designated laundry bins
- Sweep and mop walk-in refrigerators and kitchen floors
- Clean and sanitize the line and prep areas
- Empty sanitizing buckets
- Put away and properly store all food items





WEEKLY DUTIES

- Empty reach-ins and walk-ins, discarding any out-of-date products
- Clean ovens according to manufacturer's specifications
- Sanitize reach-in fridges

MONTHLY DUTIES

- Scrub the hotline (ovens, stoves, fryers, etc.)
- Check and calibrate all ovens and thermometers
- Wash walls, ceilings, and dry storage areas
- Change any pest traps
- Empty and clean ice machines

YEARLY DUTIES

- Check fire suppression systems and fire extinguishers
- Clean pilot lights for your gas kitchen equipment
- Service and clean your hood twice a year using a professional company

As a proactive restaurant owner, always monitor food preparation and storage, safety protocols, and cleaning schedules.