COMMERCIAL KITCHEN CLEANING CHECKLIST



Maximize your establishment's cleaning schedule with this handy checklist to ensure everyone is on the same page and maintaining an optimal health inspection grade.

DAILY CLEANING DUTIES FOR EVERY SHIFT

Plan your priority cleaning projects to be done daily to promote a clean space.

	Sanitize food prep	areas with	anti-bacterial	cleaner	between
	each prep task				

Wash and disinfect all prep boards, surfaces, slicers, and
utensils between each use

Disinfect all waste b	oins and areas	after emptying	the garhage
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	Brush and scrub	down	grille	griddles	and	flatto	nc
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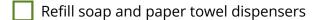
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		Clean up spillages immediately
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Sweep and mop kitchen floors, storage areas, and walk-ins
at the end of shifts

Wipe down walls and other general equipment, including
microwayes toasters and coffee makers

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Wash and sanitize all	pots,	pans,	or	other	cook	ware

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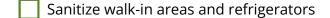


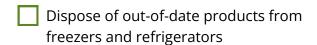
WEEKLY DEEP CLEAN PROJECTS

Keep your kitchen sparkling with duties that can be done weekly.

	Do a deep	cleaning	of sinks,	ovens,	deep fryers,	coffee
	machines,	and grea	se traps			

Ш	Clean drains	with a	powerful	drain	cleaner
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MONTHLY SANITATION TASKS

Maintain an impeccable kitchen and add these 30-day duties to your daily and weekly checklists.

Wash behind all your major industrial equipment,
including ovens, reach-ins, stoves, and fryers to prevent
grease build-up

	Sharpen slices, knives, and	other equipment that require
	a sharp blade	

	Thoroughly empty and scrub ice machines, o	coffee
	makers, and drink machines	

	Wash walls,	ceilings.	hood	vents.	and f	fridge	coils
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Inspect and change pest traps
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Check and	refill	tirst	aid	kits

Perform a cleaning supply inventory and re-up
on supplies



GET KITCHEN CLEANING SUPPLIES FROM CHEF'STORE

With the right supplies keeping your kitchen spotless becomes a part of your team's routine. Visit CHEF'STORE for a wide selection of kitchen cleaning essentials or <u>conveniently shop online</u> to replenish your stock.

