



# *Commercial Kitchen*

## **CLEANING CHECKLIST**

- CLEAN FOOD PREP AREAS (DAILY)
- CLEAN COOKING EQUIPMENT (DAILY)
- CLEAN SINKS AND DRAINS (DAILY)
- CLEAN COFFEE MACHINES AND SMALL APPLIANCES (DAILY)
- EMPTY ALL BINS AND REPLACE LINERS (DAILY)
- CLEAN FLOORS (DAILY)
- CLEAN GREASE TAPS (WEEKLY)
- CLEAN OVEN AND RANGE HOODS (WEEKLY)
- CLEAN STORAGE AREAS (WEEKLY)
- WASH CLEANING CLOTHS & MOPS (WEEKLY)
- DEEP CLEAN EQUIPMENT (MONTHLY)
- CLEAN GREASE FILTERS & VENTILATION (MONTHLY)
- DEEP CLEAN DISHWASHERS (MONTHLY)
- DEEP CLEAN FOOD STORAGE CONTAINERS (MONTHLY)
- CLEAN BEHIND APPLIANCES (MONTHLY)