



# CLEANING CHECKLIST FOR COMMERCIAL KITCHENS



## CLEAN THROUGHOUT EACH COOKING SHIFT:

- ☐ Brush grill between cooking red meat, poultry & fish
- ☐ Wipe down the line & prep areas
- ☐ Switch cutting boards
- ☐ Change sanitizing water, buckets and cleaning rags
- ☐ Empty trash



## CLEAN AFTER EACH COOKING SHIFT:

- ☐ Clean fryers
  - *Filter oil after every meal period or daily*
- ☐ Brush the grill
- ☐ Empty sanitizing buckets
- ☐ Wash/sanitize all surfaces (cutting boards, the line, reach-in, line, prep tables)
- ☐ Empty steam table and clean
  - *Clean dividers*
- ☐ Wash meat & cheese slicer after each use
- ☐ Cover and label all bins in reach-in with plastic wrap
- ☐ Sweep and mop the floor
- ☐ Put all cleaning rags in dirty laundry
- ☐ Put all aprons/chef coats in separate laundry



## DAILY:

- ☐ Clean out hood filters, grease cups/drip pans
- ☐ Change foil linings of grill, range and flattop grills
- ☐ Wipe down and clean your grill, range, flattop grills and fryer
- ☐ Put steamers and combi ovens through a cleaning cycle
- ☐ Wash the can opener
- ☐ Clean out collection trays
- ☐ Wipe down handles
- ☐ Clean out hand sinks