



CLEANING CHECKLIST FOR COMMERCIAL KITCHENS: EQUIPMENT SPECIFIC



ICE MACHINE

- ☐ Clean out old ice – depending on your model, you may be able to clean without removing ice first. Check manufacturer's instructions.
- ☐ Have the ice machine evaporator professionally cleaned twice per year
- ☐ Replace water filter cartridges every six months
- ☐ Clean the condenser coil fins monthly (use vacuum cleaner or coil fin brush)
- ☐ Sanitize
- ☐ Wipe down front & sides

REACH-IN

- ☐ Remove all food
- ☐ Clean adapter bars
- ☐ Completely clean inside
- ☐ Wipe down front and sides
- ☐ Clean sliding top
- ☐ Pull out from wall and clean
- ☐ Return and organize food according to label date

DISH MACHINE

- ☐ Clean out disposal box
- ☐ Monthly de-lime
- ☐ Clean the wall behind the dish machine
- ☐ Wipe down front, top of machine and sides
- ☐ Clean disposer unit
- ☐ Clean side table

PREP SINK

- ☐ Clean and sanitize
- ☐ Wipe down wall and splash guards
- ☐ Clean table
- ☐ Clean the undershelf
- ☐ Store undershelf food properly

3-COMPARTMENT SINK

- ☐ Clean and organize overhead shelves
- ☐ Wipe down front, sides, and splashguard
- ☐ Clean each sink

FRYER

- ☐ Wipe down front & sides
- ☐ Boil out (as needed)
- ☐ Change oil (as needed)

PIZZA OVEN

- ☐ Scrape decks and brush out debris

PAN RACK

- ☐ Organize
- ☐ Clean

FLAT TOP GRIDDLE

- ☐ Clean surface
- ☐ Clean back splash
- ☐ Clean table

CHAR GRILL

- ☐ Remove/clean drip tray
- ☐ Clean frame
- ☐ Clean table
- ☐ Clean undershelf

TILT SKILLET

- ☐ Clean outside
- ☐ Clean pan holder
- ☐ Clean crank handle

COMBI OVENS

- ☐ Run through clean cycle (every Friday)
- ☐ Clean front and sides
- ☐ Clean undershelf

RANGES

- ☐ Remove and clean range tops
- ☐ Remove and clean drip tray

WORK TOP & HOT WELLS

- ☐ Clean work table
- ☐ Drain and clean inside of hot wells
- ☐ Clean all under shelving

COFFEE/BEVERAGE EQPT

- ☐ De-lime