



# CLEANING CHECKLIST FOR COMMERCIAL KITCHENS

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## MONTHLY:

- ☐ Wash and thoroughly clean behind the hot line (oven, stove, fryers) to cut down on grease buildup, which is a major fire hazard
- ☐ Clean freezers/refrigerators – throw out anything that has expired
- ☐ Clean the refrigeration condensing coils (use a vacuum cleaner or coil fin brush)
- ☐ Empty and sanitize the ice machine bin
- ☐ Run ice machine through a clean cycle per manufacturer's instructions
- ☐ Calibrate ovens
- ☐ Calibrate thermometers
- ☐ Sharpen the meat and cheese slicer
- ☐ Wash walls and ceilings
- ☐ Wipe down the dry storage area
- ☐ Change any pest traps
- ☐ Restock your first aid kit

