



CLEANING CHECKLIST FOR COMMERCIAL KITCHENS



WEEKLY: (DUTIES CAN BE ROTATED THROUGHOUT THE WEEK)

- ☐ Empty reach-in coolers, wash and sanitize them
- ☐ Wash and sanitize walk ins
- ☐ Clean range burner grates and charbroiler cooking grids and grates
- ☐ Boil out fryer vats
- ☐ Clean floor mats (through dish machine)
- ☐ De-lime sinks and faucets
- ☐ De-lime dishmachine
- ☐ Sanitize sinks and faucets
- ☐ Clean the ovens
 - *Be sure to follow the manufacturer's instruction on this particular job*
- ☐ Use drain cleaners on floor drains
- ☐ Run hood filters through dishwasher
- ☐ Wipe down gaskets

