



CLEANING CHECKLIST FOR COMMERCIAL KITCHENS



YEARLY:

- ☐ Have the fire suppression system inspected
- ☐ Have the fire extinguishers inspected – this may need to be done twice a year, depending on where you live
- ☐ Clean hoods and ductwork twice a year (per NFPA 96 code).
There are many professional companies that specialize in hood cleaning
- ☐ Clean pilot lights on gas kitchen equipment – be sure to follow the manufacturer's instructions

