



COMMERCIAL **KITCHEN CLEANING CHECKLIST**

DAILY CLEANING TASKS

- Properly clean and store all dishes, utensils, pots, and pans Clean and disinfect all sinks
- Clean and disinfect all counters and prep areas Clean and disinfect can openers
- ☐ Sweep and mop floors
- ☐ Empty trash cans and disinfect cans and area
- ☐ Change foil linings of grill, range, and other cooking areas
- □ Clean dishwasher
- □ Remove and clean oven spills
- ☐ Clean splashes off walls
- ☐ Wipe down kitchen implements such as microwaves, toasters, etc.
- ☐ Clean beverage dispenser heads
- ☐ Wash all aprons, wash rags, and towels
- ☐ Sweep walk-in fridge and storage areas
- Clean coffee machines

WEEKLY CLEANING TASKS

- Clean ovens, including walls, sides, and racks
- □ Delime sinks and faucets
- ☐ Wash and sanitize walk-in refrigerators and freezers
- Clean floor drains
- ☐ Boil out deep fryer

MONTHLY CLEANING TASKS

- Clean out and sanitize ice machine
- □ Clean and sanitize freezer
- ☐ Empty grease traps
- Wash walls and ceiling □ Wash vent hoods
- ☐ Clean refrigerator coils
- ☐ Wash behind hot line
- ☐ Clean ice cream machine
- ☐ Change pest control traps

