

# Restaurant Cleaning Checklist

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## Every Shift

- Wash and sanitize all surfaces including cutting boards, the line and prep tables
- Wash your meat and cheese slicer after each use
- Put all cleaning rags in dirty laundry
- Put all aprons and chef coats in separate dirty laundry
- Clean the fryers
- Brush the grill
- Empty sanitizing buckets
- Make sure your steam table is empty and wiped clean
- Cover bins in your reach-in cooler in plastic wrap
- Wash your floor mats
- Sweep and mop your kitchen floor
- Sweep the walk-in cooler

## Weekly

- Delime your sinks and faucets
- Empty your reach-in refrigerators so you can wash and sanitize them
- Clean all coffee machines
- Clean oven (use your manufacturer's guide on how to do this one)

## Yearly

- Clean the pilot lights on gas kitchen equipment
- Clean your hoods twice a year
- Check fire suppression systems and fire extinguishers

## Every Day

- Brush the grill between cooking red meat, poultry, and fish
- Wipe down the line and prep areas
- Switch cutting boards
- Change sanitizing water and cleaning rags
- Empty trash bins
- Clean out grease traps
- If you have foil linings, change them on your grill, range, or flat top
- Use a can opener? Be sure to wash that!
- Run your hood filters through the dishwasher

## Monthly

- Clean freezers
- Empty and sanitize your ice machine (one of the dirtiest restaurant products!)
- Wash behind ovens, stoves, and fryers to eliminate grease build-up, which can result in a major fire hazard
- Wash walls and ceilings for grease and food stains
- Wipe down all storage areas
- Change pest traps (if applicable)

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