

Daily, Weekly, Monthly Cleaning Checklist.

What should you be looking for daily, weekly, and monthly as you keep your restaurant kitchen in tip-top shape? Let's take a look.

DAILY DEEP KITCHEN CLEANING

While You're Working

- Ensure you brush and clean a cooking grill or surface in between rounds of meat, poultry and fish.
- Continually wipe down the line and prep areas.
- Switch cutting boards when changing food types.
- Empty trash bins.
- Change sanitizing water and rags frequently.
- Clean any surface or item that looks visibly soiled and represents a safety or health hazard.

After Your Shift

- Completely empty sanitizing buckets and wash rags and towels.
 - Chef's coats and aprons should be washed separately from ragst
- Sanitize every surface (cutting boards, lines, prep tables)
- Clean fryers and completely clean grill or cooking surfaces.
- Empty steam table and sanitize.
- Wash all floor mats and sweep/mop entire floor.
- Ensure walk-in floor is clean and free of debris.

Closing For The Day

- Clean hood filters and grease traps.
- Change foil linings for ranges and flattops.
- Wash can openers and slicers.
- Ensure that all foods in the walk-in are covered with clear plastic wrap and appropriately labeled.
- Wipe walls if there are splashes.

WEEKLY DEEP KITCHEN CLEANING

- Clean all ovens and stoves.
- Empty and sanitize reach-in refrigerators and freezers.
- Clean drink dispensers, like coffee machines, espresso machines and other items.
- Flush floor drains and wash walls.
- Delime all sinks and faucets.

MONTHLY DEEP KITCHEN CLEANING

- Completely wash and sanitize all walk-ins, including shelves handles and bins.
- Wash behind things that accumulate grease, like fryers, flat tops, stoves and ovens.
- Wash ceiling.
- Completely empty and drain ice bins and sanitize.
- Ensure knives are sharp, thermometers are calibrated and check thoroughly for pests.
- Wipe and clean out dry storage areas.
- Wash behind stoves, ovens and fryers or any areas where heat builds up - built up grease is unsanitary and a fire hazard.
- Check all safety materials to sure that they are still appropriate.
- Change pest traps as needed.

ANNUAL DEEP KITCHEN CLEANING

- Check your fire suppression system - a company that specializes in fire suppression systems is a must.
- Check your fire extinguishers - check your jurisdiction, as this may need to be done twice a year.
- Clean your range hoods - a professional is key here; they have the tools and know-how to get this messy, time-consuming job done quickly and efficiently.
- Clean your stove's pilot lights.



By following these simple steps and building on your cleaning stack, you can keep your restaurant in tip-top shape.