

KITCHEN CLEANING CHECKLIST

Throughout a Shift Cleaning Checklist

- Brush grill in between cooking meat, poultry and fish.
- Wipe down countertops and prep areas.
- Switch and/or clean cutting boards.
- Empty bins.
- Refresh cleaning cloths.
- Sanitise working surfaces.
- Restock supplies.
- Other:



After Shift Cleaning Checklist (breakfast)

- Clean fryers, grills, grease traps, slicers and other kitchen equipment that have been used.
- Change foil liners on stoves, grills and flattops.
- Run hood filters through dishwasher.
- Sanitise and wipe down all cooking surfaces.
- Sweep and mop the floors.
- Place all aprons (and other kitchen-specific clothing) in the laundry.
- Cover all food bins with plastic wrap.
- Other:

Weekly Cleaning Checklist

- Scrub dirt and grime off of sinks and taps.
- Empty out and sanitise coolers and refrigerators.
- Clean oven (always follow manufacturer's instructions), coffee machines and other kitchen equipment.
- Use drain cleaners to clear out floor drains.
- Other:

Monthly Cleaning Checklist

- Use degreaser behind ovens, stoves and fryers to prevent grease fires.
- Clean out freezers.
- Calibrate thermometers and ovens.
- Scrub down walls, doors, cupboards and dry storage area.
- Empty out ice machine and sanitise.
- Other:

It's important to remember that a cleaning checklist is only the first step to maintaining a clean kitchen. Staff need routine training, the right equipment and cleaning supplies and regular encouragement to get the job done right on a daily basis, weekly and monthly basis.