Restaurant Kitchen Cleaning Checklist
Restaurant Kitchen Cleaning Checklist

Daily Cleaning Tasks:

General Cleaning:
- [ ] Wipe down and sanitize all food preparation surfaces, including countertops and cutting boards.
- [ ] Clean and sanitize cooking equipment, such as grills, fryers, and ovens.
- [ ] Wash and sanitize kitchen utensils, pots, pans, and other cookware.
- [ ] Clean and sanitize the sink area, including faucets and handles.
- [ ] Sanitize door handles, light switches, and other frequently touched surfaces.
- [ ] Sweep and mop the kitchen floor to remove dirt, debris, and spills.
- [ ] Empty and sanitize trash bins and replace liners as needed.

Refrigeration Units:
- [ ] Clean and sanitize refrigerators and freezers, inside and out.
- [ ] Empty and clean walk-in refrigerators and freezers, removing any expired or spoiled items.

Storage Areas:
- [ ] Clean and sanitize storage shelves and containers.
- [ ] Empty and clean all dry storage areas, discarding expired or unused items.

Dishwashing Area:
- [ ] Clean and sanitize the dishwasher, removing any debris and buildup.

Additional Tasks:
- [ ] Check and restock cleaning supplies and chemicals.
- [ ] Wash and sanitize all floor mats.

Weekly Cleaning Tasks:
- [ ] Disassemble and clean exhaust hoods and filters.
- [ ] Thoroughly clean and sanitize refrigerators and freezers, inside and out.
- [ ] Clean and sanitize storage shelves and containers.
- [ ] Empty and clean walk-in refrigerators and freezers, removing any expired or spoiled items.
- [ ] Deep clean the oven and remove any built-up grease or residue.
- [ ] Clean and sanitize ice machines and soda dispensers.
- [ ] Wash and sanitize all floor mats.

This Restaurant Kitchen Cleaning Checklist was created by Connecteam - the easiest way to manage your employees in one place.
Monthly Cleaning Tasks:
[ ] Empty and clean all dry storage areas, discarding expired or unused items.
[ ] Clean and sanitize walls, including behind cooking equipment and prep areas.
[ ] Deep clean grout lines and tile surfaces.
[ ] Clean and sanitize the dishwasher, removing any debris and buildup.
[ ] Inspect and clean ventilation systems, including fans and ducts.

Quarterly Cleaning Tasks:
[ ] Empty and clean grease traps.
[ ] Deep clean and sanitize all food storage areas.
[ ] Clean and inspect fire suppression systems.
[ ] Conduct a thorough inventory check and discard any expired or damaged items.
[ ] Clean and sanitize all kitchen drains.

Annual Cleaning Tasks:
[ ] Schedule a professional deep cleaning of the entire kitchen area.
[ ] Inspect and clean behind and under heavy equipment.
[ ] Check and replace kitchen equipment filters as needed.
[ ] Review and update the restaurant kitchen cleaning checklist.

This Restaurant Kitchen Cleaning Checklist was created by Connecteam - the easiest way to manage your employees in one place.