

Restaurant Kitchen Cleaning Checklist



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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.

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.