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Commercial Kitchen Cleaning Checklist

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Commercial Kitchen Cleaning Checklist

Weekly Kitchen Cleaning. Wash and sanitize walk-ins; De-lime sinks and faucets; Clean ovens, including the walls, sides, and racks; Use drain cleaners in floor drains; Monthly Kitchen

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Cleaning. Clean coffee machine; Empty grease traps; Clean ice machine (can be done every several months) Clean refrigeration coils to remove dust

Commercial Kitchen Cleaning Checklist (PDF Download)

Commercial Kitchen Cleaning Checklist. Besides the restaurant cleaning checklist below, there are some routine tasks your staff should be taking care of throughout the day. These tasks include: always wiping down the grill between cooking red meat, poultry and fish; wiping down prep areas between tasks; switching cutting boards in between tasks; changing sanitizing water and rags frequently; and emptying trash bins when they're full.

Commercial Kitchen Cleaning Checklist

A commercial kitchen cleaning checklist is used to assess if a commercial kitchen follows standard cleaning protocols. This checklist can be used by kitchen

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managers during regular kitchen inspections to ensure that kitchen equipment is properly cleaned and sanitized before and after use.

Kitchen Cleaning Checklist: Free Download | SafetyCulture

Put all aprons and chefs coats in laundry (not with cleaning rags) Wash and sanitize all surfaces (cutting boards, reach-in, line, prep tables) Empty steam table and clean. Wash meat and cheese slicer after each use. Cover all bins in reach-in cooler with plastic wrap. Wash floor mats. Sweep and mop the kitchen floor.

Commercial Kitchen Cleaning Checklist - Food Safe System

Efficient and clean refrigerators and freezers are critical to the success of a commercial kitchen. They also can get messy. Be sure to clean out your refrigerators on a weekly basis. Check for expired foods or any spillage of containers. If anything in your

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refrigerator or freezer has a bad odor, be sure to investigate immediately.

Commercial Kitchen Cleaning Checklist - Grainger KnowHow

Change the foil lining on top of the ranges, grills, and flattops. Wipe down other equipment, such as coffee makers, microwaves, toasters, and meat slicers. Disinfect prep area surfaces. Clean beverage dispenser heads in the soda fountains, and bars should clean the tips of the soda guns.

Restaurant Cleaning Checklist: The Ultimate Kitchen ...

Aside from washing tableware, glasses and other utensils, put the following on your cleaning checklist: Wash cutting boards, countertops and prep table surfaces Wash slicers, grinders, mixers, microwaves, coffee makers and other prep equipment Wipe down and disinfect prep station surfaces after preparing food

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The Essential Restaurant Kitchen Cleaning Checklist ...

A kitchen sanitation checklist is a tool used by kitchen staff to ensure all sanitation processes were performed accordingly to the set forth guidelines of the Centers for Disease Control and Prevention (CDC). It helps assess the quality of cleaning and disinfection processes of the kitchen area to protect the health of employees and customers.

Kitchen Sanitation Checklists: Free Download | SafetyCulture

Sweep and Vacuum all offices. Vacuum door runner. Dust accessible windowsills, baseboards and other flat surfaces. Wipe and disinfect bookshelf. Clean and disinfect table and counter top in the kitchen area. Clean and disinfect the outside of refrigerator. Sweep and mop floor. Save as Checklist Save as Template. Download.

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Daily Kitchen Cleaning Checklist After cooking, spray and wipe down the countertops and stove top. Clean up any splatters from the vent hoods as well. Wipe up spills and sweep the floor.

FREE Printable Cleaning Checklist for Your Kitchen

Empty sanitizing buckets. Put all cleaning rags in dirty laundry. Put all aprons and chefs coats in the laundry (not with cleaning rags) Wash and sanitize all surfaces (cutting boards, reach-in, line, prep tables) Empty steam table and clean. Wash meat and cheese slicer after each use.

Keep Your Restaurant Kitchen Clean With a Detailed Checklist

Clean all baseboards. 3. Take down exhaust vents and thoroughly clean. 4. Clean ice machine. 5. Clean fans. 6. Pest control report on-hand. 7. Fire exits & escape route clearly marked and accessible.

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DAILY OR AFTER EACH USE INITIALS

Your everyday cleaning checklist may include the following: Wiping off the kitchen walls. Cleaning countertops, grill, griddle, cooking range, and fryer with a soft cloth and disinfectant several times a day. All these areas need to be cleaned on the inside too because that's where all the food spills collect!

Restaurant Kitchen Cleaning Checklist - Total Food Service

Commercial kitchen cleaning is a big job, so we hope our checklist makes it easier for you and your restaurant staff. Let us know your thoughts by joining our online community. Just share your input through our Comments Section. If you decide to go with professional restaurant cleaning services, give us a call. We handle commercial cleaning all ...

Restaurant Cleaning Schedule: A Helpful 12-Step Checklist ...

Changing cleaning rags and sanitizing water as needed. Brushing the grill

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between cooking vegetables and proteins. Cleaning & sanitizing utensils between uses so there's no chance of cross-contamination. A sturdy grill brush with scraper is a must-have for all commercial kitchens.

Daily Cleaning Checklist for a Commercial Kitchen (Free ...

A kitchen cleaning checklist template is prepared for achieving satisfaction about cleaning of house kitchen segment. A kitchen is a sensitive place where people cook food for eating meal so it is essential to clean your all kitchen equipment after a specific interval of time. It is a place related to your health so many people develop a kitchen cleaning checklist for detailed cleaning of all kitchen assets such as wash all dirty dishes, wash out sink, wipe spills from counters, floors and ...

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The secret to having a clean and well

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maintained kitchen is having a comprehensive checklist of tasks that are made throughout the day. Use our Restaurant Kitchen Cleaning Checklist as a reference for maintaining your kitchen. Keep track of cleaning tasks better and know which equipment needs to be regularly cleaned.

Restaurant Kitchen Cleaning Checklist Template - Word (DOC ...

Then, such a checklist would also be handy for those responsible for cleaning commercial spaces such as offices or gyms and so on. Besides, if you have plans to move out to a new place from your rented apartment, you will need a checklist to understand how to leave the rooms clean and clear.

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