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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. Here are some other restaurant kitchen cleaning chores to add to your daily, weekly, and monthly checklists.

Daily

- Change foil linings of grill, range, and flattop
- Disinfect prep surfaces
- Wipe down and clean your grill, range, flattop, and fryer. Don't forget to clean behind and underneath as well
- Wash can opener
- Wash meat slicers
- Wipe down walls wherever there are splashes
- Mop floors
- Wash beverage dispenser heads in soda fountains
- Disinfect waste disposal area to prevent pests and the spread of bacteria; mop floors around cans, and wash the exterior and interior of each can
- Run hood filters through the dishwasher

Weekly

- 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

- Clean coffee machine
- Empty grease traps
- Clean ice machine (can be done every several months)
- Clean refrigeration coils to remove dust
- Wash walls and ceiling to remove grease buildup
- Wash behind hot line to prevent clogs
- Clean and sanitize freezers
- Change pest traps
- Wash vent hoods (can be done every several months)