

Keeping Back of House Clean

Daily Cleaning Checklist:

- Clean fryers
- Sanitize all surfaces (don't forget the cutting boards!)
- Brush/scour grills
- Empty sanitizing bins
- All rags directly to laundry
- Launder all aprons and chef's coats
- Sanitize meat/cheese slicers
- All food needs to be air-tight covered and labeled before going into refrigerator
- Sweep and mop all floors (including the walk-ins)
- Wipe down outside surfaces of ice machine
- Clean grease traps
- Clean hood filters in dishwasher
- Replace tin foil liners of grill and range
- Empty all trash and recyclables
- Wash floor mats
- Empty and clean steam tables
- Sanitize sinks, faucets, soda guns
- Dispose of grease and oil correctly

Weekly Cleaning Checklist:

- Clean ovens (per manufacturer's instructions)
- Empty, clean and sanitize reach in coolers, refrigerators
- Clean coffee machines
- Flush floor drains with drain cleaner
- Wash walls

Monthly Cleaning Checklist:

- Deal with grease build up: wash behind fryers, flat tops, stove and oven. Remember, built up grease is not only unsanitary, but also a fire hazard.
- Empty and clean freezers
- Empty the ice bin, clean and sanitize
- Wash ceilings
- Check your equipment: are knives sharp? are oven & thermometers calibrated?
- Check for pest/rodent droppings. If you see any, call pest control immediately!

Keeping Front of House Clean

Daily Cleaning Checklist:

- Wash every surface with clean, sanitized rags (bar, tabletops, chairs, booths)
- Clean and sanitize restrooms (check them multiple times per shift and clean as necessary)
- Sweep and mop floors
- Wipe down condiment dispensers
- Check menus for cleanliness

Weekly Cleaning Checklist:

- Dust (blinds, ceiling fans, anything on the walls – picture frames, etc...)
- Clean table and chair legs
- Wipe down baseboards