

# kitchen cleaning + maintenance checklist

## daily:

- **Grills + Flat-tops:** Scrape off debris, then wipe with a damp cloth to remove grease and residue.
- **Fryers:** Filter and store oil properly, clean fryer baskets and wipe the exterior to prevent oil buildup and maintain hygiene.
- **Stovetops:** Clean burners, knobs and surfaces using a mild degreaser to remove spills and stains.
- **Ovens:** Remove food debris, wipe the interior and clean glass doors using an oven-safe cleaner.
- **Steamers:** Empty water and wipe interior with a damp cloth to prevent mineral buildup.
- **Microwaves:** Wipe interior and exterior with a damp cloth to remove food splatters and maintain cleanliness.
- **Slicers:** Disassemble and wash slicer parts with warm, soapy water. Then sanitize and reassemble. Be sure to wear the anti-cut gloves when handling a slicer.
- **Food Processors:** Disassemble components, wash with warm water and mild detergent, sanitize and let dry before reassembling.
- **Prep Tables:** Wipe down surfaces using a food-safe sanitizer to prevent cross-contamination.
- **Utensils + Cutting Boards:** Wash with hot, soapy water before sanitizing to ensure food safety.

## weekly:

- **Reach-in Refrigerators:** Empty contents, wipe down shelves with a cleaning solution or mild detergent of your choice. Examine and clean door seals to stop any mold growth.
- **Walk-in Refrigerators:** Organize items, discard expired products and wipe down shelves using a mild detergent.
- **Freezers:** Defrost if needed, then clean the interior with a mixture of water and vinegar to remove frost and odors.
- **Dishwasher:** Remove and clean the filter screen, sanitize the interior and run an empty cycle using a commercial dishwasher cleaner.
- **Hoods + Vents:** Empty water and wipe interior with a damp cloth to prevent mineral buildup.
- **Mixers:** Disassemble attachments and clean with warm, soapy water. Sanitize, dry and lubricate moving parts as needed.
- **Countertops:** Remove equipment, clean thoroughly using a food-safe degreaser and sanitize surfaces. Countertops should be cleaned every day, but a deeper clean once-per-week is recommended.
- **Sinks:** Clean sink basins and disinfect drains with your preferred commercial drain cleaner.
- **Ice Machines:** Empty and sanitize the ice bin, then follow manufacturer's instructions to clean and sanitize internal components.

## monthly:

- **Deep Fryer:** Drain and properly discard oil, clean fryer interior and replace with fresh oil. This is essential for both maintaining food quality and extending equipment life.
- **Grills:** Remove grates, soak in warm soapy water, scrub, rinse and degrease the surfaces thoroughly.
- **Ovens:** Perform a thorough deep cleaning of the interior, replace or clean filters as needed and inspect for any potential issues.
- **Steamers:** Descale the steaming compartment following manufacturer instructions, and perform a detailed cleaning of the interior.
- **Refrigerator Coils:** Vacuum dust and debris from coils to maintain energy efficiency and proper cooling.
- **Walk-in Refrigerators:** Deep clean walls and floors, addressing spills and stains to ensure a sanitary environment.
- **Walk-in Freezers:** Deep clean walls and floors using our 9-step guide.
- **Dishwashers:** Clean interior, sanitize and check for scale buildup on heating elements or spray arms. If any is found, use a manufacturer-recommended cleaner to remove.
- **Slicers:** Inspect for signs of wear and lubricate moving parts according to manufacturer guidelines.
- **Floor Drains:** Deep clean the surrounding area before pouring enzyme cleaner within to prevent clogs and odors.



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