

Monthly Tasks

- Deep clean the walk-in refrigerator and freezer.
- Clean and sanitize ice machines, refrigerators, and freezers.
- Deep clean ovens, grills, and fryers.
- Deep clean and descale coffee machines.
- Check and clean kitchen equipment filters like ice machines.
- Check and clean hood filters.
- Inspect and clean vents and exhaust hoods.
- Clean walls and ceilings.
- Inspect and clean behind equipment.

Weekly Tasks

Back-of-House:

- Empty and clean grease traps.
- Wash and sanitize all kitchen equipment.
- Clean and organize storage areas and rotate stock.
- Wash linens such as tablecloths, towels, and aprons.
- Scrub floors and floor drains.
- Dispose of expired food.

Front-of-House:

- Clean and sanitize hostess stands.
- Dust and clean light fixtures.
- Dust and clean decorations and plants.
- Clean windows and mirrors.
- Check and dispose of expired food.
- Check, clean, and sanitize all air curtains.

Daily Tasks

Back-of-House:

- Wash and sanitize plates, bowl, flatware, and serveware.
- Wash and sanitize cutting boards and utensils.
- Clean and sanitize all food preparation surfaces.
- Clean and sanitize kitchen equipment.
- Clean and sanitize sinks.
- Empty and clean trash cans.
- Sweep and mop floors.
- Clean and sanitize POS systems.

Restaurant Cleaning Checklist

Front-of-House:

- Clean and sanitize POS systems.
- Wipe down menus and condiment holders.
- Clean and sanitize bathroom areas.
- Clean and sanitize tables, chairs, highchairs and booster seats.
- Replenish condiments, napkins, and table settings.
- Replenish restroom supplies.
- Sweep and spot mop dining areas.
- Spot clean windows and mirrors
- Clean and sanitize door handles and entryways.