The Ultimate Spring Cleaning Checklist for Restaurants

Kitchen Area

___ Wipe down walls
___ Wipe down walls BEHIND equipment
___ Sweep and mop floors
___ Clean floors BEHIND equipment
___ Sanitize food prep areas
___ Sanitize utensils, dishes and glassware
___ Sanitize and remove buildup from pots and pans
___ Clean sinks and countertops
___ Wash towels, aprons and uniforms
___ Sanitize ice machine
___ Deep clean beverage dispenser
___ Take out all trash
___ Disinfect trash cans
___ Refill soap containers
___ Wipe down exit signs
___ Wipe down light fixtures

Clean Kitchen Hood Area

___ Wash grease cups
___ Remove buildup from exhaust hood filters
___ Empty grease catch
___ Check fan belt and remove any build up
___ Wipe grease off the Ansul system
___ Wipe down light fixtures

Deep Clean All Other Kitchen Equipment

___ Fryers	___ Freezers
___ Stoves	___ Dishwashers
___ Ovens	___ Charbroilers
___ Pizza ovens	___ Salamanders
___ Flat tops	___ Grills
___ Refrigerators	___ And all other equipment!

Dining Area

___ Wipe down walls
___ Sanitize tables and chairs/benches
___ Wash all napkins and table cloths
___ Clean off the bottles of condiments
___ Clean salt and pepper shakers
___ Sweep and mop floors
___ Vacuum carpets
___ Shampoo carpets
___ Take out all trash
___ Disinfect trash cans
___ Wipe down light fixtures
___ Clean windows
___ Wipe down exit signs

Bathrooms

___ Sanitize sink and countertops
___ Disinfect toilets
___ Take out all trash
___ Disinfect trash cans
___ Restock toilet paper and paper towels
___ Refill soap containers
___ Wipe down light fixtures

Outside of Restaurant

___ Clean business signs
___ Power wash building
___ Power wash sidewalks
___ Power wash drive-thru
___ Power wash dumpster pads
___ Power wash parking lot/asphalt
___ Disinfect trash cans
___ Wipe down light fixtures