KITCHEN CLEANING SCHEDULE

CENTER _____

The following list contains cleaning activities that need to be done on a routine basis, but probably not daily. Most are needed weekly or monthly. To assure things are kept clean and not forgotten, **date** when each item is cleaned thoroughly. Start a new sheet when needed. Keep on file for monitoring.

CLEANING ACTIVITY	DATE COMPLETED									
Oven										
Range Hood										
Refrigerators-inside										
Refrigerators-outside										
Freezer										
Dishwasher-inside										
Dishwasher-outside										
Cabinets-inside										
Cabinets-outside										
Serving Carts										
Kitchen garbage can										
Meal service garbage cans										
Dish drying rack										
Walls										
Check Grease Trap (6mo.)										
Refrigerator Coils – Vacuum with hose (6mo.)										
Hot Box Food Warmer Coils – Vacuum with hose (Macomb, Pittsfield, Camp Point)										
Drawers – inside										