

# Daily Cleaning Checklist for Commercial Kitchens

Maintaining a **daily cleaning checklist** for commercial kitchens ensures a hygienic and safe environment by systematically addressing all critical areas. This routine helps prevent contamination, comply with health regulations, and enhance overall kitchen efficiency. Regular cleaning promotes a professional atmosphere and reduces the risk of foodborne illnesses.

## General Areas

- Sweep and mop all floors
- Empty trash bins and replace liners
- Clean and sanitize all handwashing sinks
- Wipe down walls and high-touch surfaces

## Cooking & Preparation Equipment

- Sanitize cutting boards, utensils, and knives
- Wipe and disinfect countertops and prep tables
- Clean grills, stovetops, fryers, and ovens
- Check and clean hood filters if necessary

## Refrigeration & Storage

- Check for expired or spoiled food and discard
- Wipe shelves and drawers inside refrigerators/freezers
- Ensure lids and containers are sealed and labeled

## Dishwashing Area

- Empty and clean dishwashing sinks
- Sanitize dish racks and draining boards
- Clean and delime the dishwasher (if needed)

## Restrooms (if attached)

- Clean toilets, sinks, and floors
- Restock soap, paper towels, and toilet paper
- Empty trash bins

## End-of-Day Tasks

- Check all areas for missed spots
- Turn off and unplug unnecessary equipment
- Secure all doors and windows