



# Daily Kitchen Cleaning Schedule

Center: \_\_\_\_\_ Week of: \_\_\_\_\_

Sanitize the floor, range, oven, hood and warmers at least once per day. Check the freezer and refrigerator temperatures every day. Ideal freezer temperatures are 0-30° F and ideal refrigerator temperatures are 40-45°F.

Sanitizing steps: 1<sup>st</sup> Wipe all debris off, 2<sup>nd</sup> Dawn solution- spray and wipe down, 3<sup>rd</sup> J512, or Clorox everywhere-Spray and let air dry. Counters sanitize after each use.

Please complete the date; initials of staff person completing task, and temperatures for the freezers and refrigerators every day.

Day	Date	Floor		Range		Oven		Hood		Warmer		Freezer #1		Freezer #2		Freezer #3		Frig. #1		Frig. #2		Frig. #3			
		Initials	Temp.	Initials	Temp.	Initials	Temp.	Initials	Temp.	Initials	Temp.	Initials	Temp.	Initials	Temp.	Initials	Temp.	Initials	Temp.	Initials	Temp.	Initials	Temp.		
Mon.																									
Tues.																									
Wed.																									
Thurs.																									
Fri.																									

Please file in Kitchen Cleaning Binder.

\*Note: All utensils, dishes, cutting boards, pots and pans, can openers, carts, etc. must be washed, rinses, and sanitized after each use.