# FOOD PREMISES CLEANING SCHEDULE

## FOOD PREMISES AREAS:

<table>
<thead>
<tr>
<th>Area</th>
<th>After Each Use</th>
<th>After Each Shift/Day</th>
<th>Weekly</th>
<th>Monthly</th>
<th>Date/Initials</th>
</tr>
</thead>
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### KITCHEN:

- **Bun Warmer**
- **Ceiling/Ceiling Tiles**
- **Ceiling Fans & Covers**
- **Ceiling Light Covers**
- **Char-Broilers**
- **Convection Ovens**
- **Counter Tops**
- **Crock Pots**
- **Cutting Boards: Non Hazardous Foods**
- **Cutting Boards: Hazardous Foods i.e. Meats**
- **Deep Fryers**
- **Display Coolers**
- **Flat Bed Grill/Grease Traps**
- **Floors-Main Food Handling/Prep Areas**
- **Floors-Under Main Line Equipment**
- **Food Storage/Shelves**
- **Garbage Bins**
- **Handwash Basins**
- **Heat Lamp Units**
- **Hood Vent Covers**
- **Ice Cream Blender & Blades**
- **Ice Cream Dipping Wells/Scoops**
- **Ice Cube Machine (interior & exterior)**
- **Ice Cube Scoop/Scoop Container**
- **Microwaves (interior & exterior)**
- **Pipes & Cables – Electric/Gas/Water**
- **Plate/Glassware Storage**
- **Pop Machine/Dispensing Equipment**
- **Reach in Coolers (exterior & interior)**
- **Reach in Cooler Compressor/Fan Equipment**
- **Rotisserie - interior**
- **Rotisserie – exterior & underneath**
- **Salamander/Broilers**
- **Splash Guards**
- **Steam Ovens/Pressure Cookers**
- **Steam Tables & Reservoirs**
- **Stoves/Ovens**
- **Utensil Storage – Bins/Containers/Drawers**
- **Walls**

### DISHWASHING AREA:

- **Above Ground Grease Trap (exterior)**
- **Dish/Plate/Utensil Shelves**
- **Dishwasher (exterior)**
- **Dishwasher Filter**
- **Floor**
- **Garbage Containers**
- **Pre-Wash Sink**
- **Slop Sink/Mop Head/Bucket**
- **Splash Guard**
- **Utensil/Cutlery Containers**
- **Walls/Ceiling/Light & Fan Covers**
Options for Implementing Your Cleaning Schedule

- This *Cleaning Schedule* should be used as a guideline for the development of your own schedule; one that meets the specific needs and requirements of your premises.
- Any cleaning schedule will not effective unless monitored by management.
- All food spills must be removed and areas cleaned and sanitized in a timely fashion. Never let food spills accumulate anywhere within the premises.
- To facilitate cleaning, divide your premises into smaller areas and instruct your staff to clean and sanitize all items in that area (i.e. equipment, shelves, walls, etc.).
- Contact your local Public Health Inspector if you require any additional assistance.

**Remember: If you have time to lean – you have time to clean!**