

# Download File PDF Restaurant Cleaning Schedule Template

#Jenny



Finally I get this ebook, thanks for all these I can get now!

#Rio



Cool! I'am really happy

#Markus Jensen



I did not think that this would work, my best friend showed me this website, and it does! I get my most wanted eBook

#Hun Tsu



wtf this great ebook for free?!

#Che Salsa



My friends are so mad that they do not know how I have all the high quality ebook which they do not!

#Diego Butler



so many fake sites. this is the first one which worked! Many thanks

**FOOD PREMISES CLEANING SCHEDULE**

| FOOD PREMISES AREAS:                         | AFTER EACH USE | AFTER EACH SHIFTDAY | WEEKLY | MONTHLY | DAILY INITIALS |
|--|----------------|---------------------|--------|---------|----------------|
| <b>KITCHEN:</b>                              |                |                     |        |         |                |
| Bun Warmer                                   |                | X                   |        |         |                |
| Ceiling/Ceiling Tiles                        |                |                     |        | X       |                |
| Ceiling Fans & Covers                        |                |                     |        | X       |                |
| Ceiling Light Covers                         |                |                     |        | X       |                |
| Chaf-Dishes                                  |                |                     | X      |         |                |
| Convection Ovens                             |                | X                   |        |         |                |
| Counter Tops                                 |                | X                   |        |         |                |
| Cook Pots                                    |                | X                   |        |         |                |
| Cutting Boards: Non Hazardous Foods          |                | X                   |        |         |                |
| Cutting Boards: Hazardous Foods (i.e. Meats) | X              |                     |        |         |                |
| Deep Fryers                                  |                |                     | X      |         |                |
| Display Coolers                              |                | X                   |        |         |                |
| Flare Red Grill/Cheese Traps                 |                | X                   |        |         |                |
| Floors-Main Food Handling/Prep Areas         |                | X                   |        |         |                |
| Floors-Under Main Line Equipment             |                | X                   |        |         |                |
| Food Storage/Shelves                         |                | X                   | X      |         |                |
| Garbage Bins                                 |                | X                   |        |         |                |
| Handwash Basins                              |                | X                   |        |         |                |
| Heat Lamp Units                              |                |                     | X      |         |                |
| Hood Vent Covers                             |                |                     |        | X       |                |
| Ice Cream Blender & Blenders                 | X              |                     |        |         |                |
| Ice Cream Dispensing Units/Scoops            |                | X                   |        |         |                |
| Ice Cube Machine (exterior & interior)       |                |                     | X      |         |                |
| Ice Cube Scoop/Scoop Container               |                | X                   |        |         |                |
| Microwaves (interior & exterior)             |                | X                   |        |         |                |
| Pipes & Cables - Electric/Gas/Water          |                |                     |        | X       |                |
| Plates/Glassware Storage                     |                |                     | X      |         |                |
| Pop Machine/Dispensing Equipment             |                |                     | X      |         |                |
| Reach in Coolers (exterior & interior)       |                | X                   |        |         |                |
| Reach in Cooler/Compressor/Pan Equipment     |                |                     | X      |         |                |
| Rotisserie - interior                        |                | X                   |        |         |                |
| Rotisserie - exterior & underneath           |                | X                   |        |         |                |
| Salamander/Grillers                          |                | X                   | X      |         |                |
| Splash Guards                                |                | X                   |        |         |                |
| Steam Ovens/Pressure Cookers                 |                | X                   |        |         |                |
| Steam Tables & Reservoirs                    |                | X                   |        |         |                |

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