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#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 AREAS:	AFTER EACH USE	AFTER EACH SHIFTDAY	WEEKLY	MONTHLY	DAILY INITIALS
KITCHEN:					
Bun Warmer		X			
Ceiling/Ceiling Tiles				X	
Ceiling Fans & Covers				X	
Ceiling Light Covers				X	
Chafin 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/Grease Traps		X			
Floors-Main Food Handling/Prep Areas		X			
Floors-Under Main Line Equipment		X			
Food Storage/Shelves			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			
Microscopes (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			
Salamanders/Grillers		X			
Splash Guards		X			
Steam Ovens/Pressure Cookers		X			
Steam Tables & Reservoirs		X			

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