

Commercial Kitchen & Dining Hall Cleaning Checklist

Kitchen Cleaning – Daily / Routine

- Wipe and sanitize countertops, prep areas, and workstations
- Clean and sanitize sinks and faucets
- Wipe exterior of all appliances (ovens, stoves, microwaves, refrigerators, freezers)
- Sweep and mop floors with food-safe disinfectant
- Empty trash and recycling; replace liners
- Clean high-touch points (door handles, light switches, knobs)
- Spot-clean walls, backsplash, and splash zones
- Restock paper towels, soap, and cleaning supplies

Kitchen Cleaning – Weekly / Deep

- Clean inside microwave, oven, and refrigerator
- Wipe and sanitize cabinet fronts and handles
- Clean kitchen hoods, vents, and exhaust filters
- Scrub floor drains and behind/under movable equipment
- Dust and sanitize shelving and storage racks
- Clean light fixtures and ceiling fans as needed
- Remove grease buildup from walls and surfaces

Dining Hall / Restaurant Cleaning – Daily

- Wipe and sanitize tables, chairs, and booths
- Sweep and mop floors
- Spot-clean walls, doors, and windows
- Empty trash and recycling; replace liners
- Clean and sanitize condiment stations and counters
- Disinfect high-touch points (door handles, rails, POS terminals)

Dining Hall – Weekly / Deep

- Move tables and chairs to clean underneath and behind
- Wash walls, partitions, and baseboards
- Clean windows, glass doors, and mirrors

- Dust light fixtures, vents, and ceiling fans
- Deep clean floors (strip, scrub, or buff if applicable)
- Sanitize chairs, booths, and high chairs thoroughly

Optional / Monthly Add-Ons

- Clean inside cabinets and drawers
- Degrease stove hoods and vent systems
- Pressure wash or deep scrub tile grout
- Clean and sanitize behind major appliances
- Deep carpet or floor maintenance if applicable