

BOH DAILY CLEANING LIST

Kitchen:

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1. . Clean all floors, scrub as needed. Special attention (as needed by spot checking to cleaning underneath equipment) pulling all hot side movable equipment (once cooled down) from walls to ensure walls and floors are free of debris.

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2. Empty trash receptacles and reline, wipe down as needed.

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3. Special attention will ensure baseboards and table legs are free of buildup.

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4. Ceiling tiles to be maintained with at least a monthly cleaning. (By use of cleaning/extension pole)

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5. inside and out. Remove burner tops and grill to remove debris. Includes but not limited to: scrub grill grates, change foil, clean inside, oven knobs, remove stove eyes soak and change foil, clean inside salamander, clean inside wok burners, clean pizza oven, clean inside grill drawers, clean flat tops.

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6. Spot clean all doors and walls daily with a full detailed clean weekly.

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7. Sweep and mop all hallway and storage areas available to the night crew, other areas will be cleaned upon request of management.

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8. Clean all drains to ensure clear, pleasant smelling drainage system.

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9. Wipe down/ dust all return air vents, exit signs, and air vents. (By use of cleaning/extension pole)

Restrooms:

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1. Empty all trash receptacles and reline; wipe down as needed.

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2. Clean all mirrors.

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3. Wipe down all doors, thresholds, frames, and walls/ baseboards.

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4. Full, detailed clean of all urinals, toilets, and sinks.

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5. Polish all stainless steel in bathrooms including hand/ kick plates.

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6. Restock paper and soap per management's guidelines.