

RESTAURANT CLEANING CHECKLIST

Critical Orders are bolded and underlined. When found during the inspection, your inspector will request critical orders be corrected before they leave, when possible. **Critical orders are orders more likely to contribute to foodborne illness.**

FOOD PREP AREA/COOKLINE

- Prep/Veggie sink clean
- Knives and utensils that have been washed free of food debris
- Meat Slicer (especially the blade)-take apart after each use and clean in its entirety
- Can opener-clean after each use-especially cutting tooth
- Mixer-clean all exterior surfaces, **If food contact surfaces are dirty**
- Food Prep Counters-clean and sanitized so no food debris is present
- Cutting boards cleaned and sanitized between each use
- Bulk ingredient containers and bins clean on exterior and interior surfaces, **if interior surfaces are dirty**
- Thermometer stem used to check food temperatures cleaned and sanitized between uses
- Microwaves clean interior and exterior (especially-interior ceiling)
- Cooking equipment-Exterior surfaces free of grease build-up
- Cooking equipment-interior surfaces free of food debris and grease
- Hood and Filters Clean

GENERAL

- Floors clean-especially under ALL equipment
- Coolers and Freezers-clean interior shelving and exterior surfaces-especially handles
- Door gaskets clean on all coolers and freezers
- Hand sinks-all surfaces and bowl of sink clean-especially handles
- Ice Machine-exterior clean and free of mineral deposits
- Ice Machine-clean and sanitize interior-especially the ice deflector shield where slimy mold tends to accumulate
- Ice scoops and pails for ice cleaned and sanitized as needed
- Fan grids (shields) inside all coolers and freezers clean
- Floor drains throughout facility clean. Drain covers removed and interior of drain cleaned and sanitized.
- Air ducts in facility clean, especially above food prep areas
- Garbage cans-exterior and interior surfaces are cleaned and sanitized frequently
- Area around dumpsters is clean and free of pooling liquid and garbage
- Mop sink clean

DISHWASH AREA

- Dishwasher clean? Interior and exterior surfaces free of scale (mineral deposits)
- Three compartment sink clean? (use stainless steel cleaner and sanitize)

DRY STORAGE

- Shelving in dry storage area and throughout clean? Floors free of items and clean under lowest shelving.

BAR

- Pop or Soda guns-clean inside nozzles-take apart nightly and clean-can lead to a slimy sugary buildup inside that is nasty!
- Drain cups for pop guns emptied and cleaned regularly
- Beer tap nozzles clean inside-typically where a white yeasty colony grows