



## **Restaurant Kitchen Sanitization and Deep Cleaning Checklist**

### **Sanitization Checklist**

Ensure all technicians are wearing proper protection

Disinfect equipment and personal before service

Display Signage Area is Closed off for Cleaning

Sanitize HVAC Systems Ensuring Adequate Sanitization throughout System

Facility Interior: Sanitize All Surfaces up to 8 Feet

- Coverage Areas: Appliances Tables, Fixtures, Doors, Walls, Devices Ceiling and Floors

Clean Wipe Touch Surfaces: Doors, Knobs, Handles, etc.

Dispose of Rags and Mop Heads in Bag

Remove Signage

Checkout

- Assess Cleaning
- Bag Rags and Mop Heads
- Secure Location
- Contact Customer

### **Kitchen Deep Cleaning Checklist:**

Apply plastic protection to areas not being serviced

ID and Protect Power and Data Outlets

Soak Appliance Components (Burners, Grates, Racks Etc.)

Pretreat Ceiling Tiles and Walls with Industrial Degreaser

Degrease Commercial Cooking Equipment

- Remove Surface Grease and Carbon from Appliances Exterior and Interior

Pretreat Ceiling and Walls Again

Steam Pressure Wash Areas to Remove Heavy Surface Build Up

- Walls
- Gas Lines
- Baseboard
- Dishwashing Areas

Clean Wipe All Surfaces in Scope of Work

Polish Stainless Steel

Deep Clean Floor:

- Machine Scrubb
- Squeegee Vac
- Sanitize Clean Mop

Checkout

- Assess Cleaning
- Bag Rags and Mop Heads
- Secure Location
- Contact Customer