

# Deep Cleaning Your Lodge

## Kitchen Checklist



### Kitchen Equipment Annually

Check fire suppression system.

Check the fire extinguishers (this may need to be done twice a year, depending on where you live)

Clean the hoods twice a year. Use a professional company that specializes in hood cleaning rather than doing the job yourself (very messy and time-consuming).

Clean the pilot lights on any gas kitchen equipment (Be sure to follow the manufacturer's instruction).

### Monthly

Wash behind the hotline (oven, stove, fryers) to cut down on grease build up, which is a major fire hazard.

Clean freezers.

Empty and sanitize the ice machine.

Calibrate ovens.

Calibrate thermometers.

Sharpen the meat and cheese slicer.

Wash walls and ceilings.

Wipe down the dry storage area.

Change any pest traps.

Restock your first aid kit.

Update your material safety data sheets, which outline how to safely use any chemicals in your restaurant.

### Daily Tasks

Clean out grease traps.

Change foil linings of grill, range, and flattops.

Wash the can opener.

Run hood filters through the dishwasher.

Empty reach-in coolers and wash and sanitize them.

Delime sinks and faucets.

Clean coffee machine.

Clean the ovens.

Be sure to follow the manufacturer's instruction on this particular job.

Sharpen knives (okay, not cleaning, per se, but needs to be done).

Oil cast iron cookware.

Use drain cleaners on floor.



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## Social Quarters Checklist



### Social Quarters Semi-Annual Checklist

Floor stripping, cleaning and waxing.

Deep carpet stain removal and steam cleaning.

Furniture cleaning including upholstery and trim.

Cleaning behind and under seldom-moved equipment.

Bathroom tile and grout deep cleaning and sanitizing.

Loading dock and trash area power washing.

Parking lot, sidewalk and entryway power washing.

Preventative plumbing checks and mold inspections.

### Weekly

Dust and rotate clean glasses on shelves and in racks.

Remove and dust display bottles, and wipe down shelving and adjacent walls.

Flush and sanitize keg lines to eliminate yeast residue.

Empty and clean reach-in coolers inside and out, and sanitize interiors.

Sweep and mop under equipment, and dust hard-to-reach surfaces.

Clean out and reorganize all drawers and cabinets.

Inspect areas under equipment and inside cabinets and drawers for signs of pests.



### Sanitation Practices - Do's & Don'ts

Do stack or rack glassware so that air circulates around each glass.

Don't handle glassware by rims when washing, prepping or serving.

Do keep hands clean at all times, and always wash after bathroom visits.

Don't use hands to scoop ice into bins, glasses or blenders.

Do check for dirt or mold under speed rails every shift.

Don't fail to clean out wells and ice bins under speed rails.

Do wash and sanitize ice scoops at shift closing.

Don't prep garnish that appears to be damaged or spoiled.

Don't let floor drains develop hidden mold or bacterial growth.

