


Food Handler Day / Night Clean, Sanitation's, Equipment & Safety Closing List

Weekly List - Complete by Thursday/ Month: _____

Assigned (CLEaning & Sanitation)								
(C&S)		Clean & Sanitize All Line (mega tops) Refridgeration (interior)						
(C&S)		Clean & Sanitize All Standard Refridgeration (interior)						
(C&S)		Clean & Degrease Walls around Prep Sinks/WALLS						
(C&S)		Clean & Sanitize plate Storage Shelves						
(C&S)		Change Mop Heads						
(C&S)		Clean & Sanitize kitchen hand sinks & dump station/WALLS						
(C&S)		Pull out Refridgeration (on wheels) SWEEP &MOP						
(C&S)		Clean & Sanitize Dish Walls - Prep sink / Dish Piping under sink (Top-bottom)						
(C&S)		Clean & Sanitize Hot Holding (change water)						
(C&S)		Clean & Sanitize Mop Closet & Mop Sink						
(C&S)		Clean & sanitize produce bins (tip do so as each becomes empty)						
(C&S)		Sweep & Mop Inside Back Porch						
(C&S)		Clean & Sanitize Clean Dish Racks						
(C&S)		Toss Dump Bucket. Clean & Sanitize Metal Holder						
Assigned (Fire & Safety)								
(F&S)		Change Fryer Oil / Clean Fryers (Day 1)						
(F&S)		Change Fryer Oil / Clean Fryers (Day 2)						
(F&S)		Degrease & Clean Floors under fryers (Day 1)						
(F&S)		Degrease & Clean Floors under fryers (Day 2)						
(F&S)		Deep Clean Char-Grill (grates/sides/flame deflectors/stand)						
(F&S)		Deep Clean Stove/Oven (grates/knobs/fenders/)						
(F&S)		Rotate & Clean Hood Vents						
(F&S)		Clean & Polish with stainless polish (interior hood/exterior hood/ Below Line)						
(F&S)		Degrease & Clean Floors under oven/ char-grill						
(F&M)		Clean wall Left of Fryers.Dawn & Degeaser						
(F&M)		Empty. Clean & Degrease traps under char grill & flat top.wrap in foil						
Monthly Employee (first week of every month)								
		Sweep & Mop Mezzanine						
		Sweep & Mop Mezzanine Steps						
		Bleach Walls Behind ALL Line Pull (mega tops) table (line Wall)						