

FRYERS

Daily

- Wipe down exterior with warm water, mild detergent or degreaser and a soft cloth.
- Clean fryer baskets with soap and water or in a dishwasher if dishwasher safe.

Weekly

- Conduct a deep cleaning by boiling out the fryer and scrubbing the fry pot with a brush.
- Dispose of old oil and replace with fresh oil every 5-7 days.
- Change filter paper or clean out the built-in filtration system, depending on the model.

OVENS & RANGES

Daily

- Brush racks and grates and soak them in warm, soapy water.
- Brush crumbs and other remnants from the interior.
- Wipe the interior and exterior with warm water, mild detergent and a soft cloth.
- Remove debris from the vent.
- Empty and clean drip trays with degreaser.
- Cook and hold units: remove and clean shelves, racks and drip pans in warm water, mild detergent and a soft cloth or brush.
- Deck units: Remove ash and debris off the cooking stone and inside the oven.

Weekly

- Scrub the interior walls and doors using a soft brush and manufacturer recommended cleaner.
- Soak and scrub burner covers and knobs in warm water and mild detergent.
- Clean around your door openings and wipe down the gaskets with warm water, mild detergent and a soft cloth.
- Clean the stainless steel exterior with a manufacturer-recommended cleaner.
- Combi ovens: clean the intake fan and delime the steamer routinely, following manufacturer instructions.

Monthly

- Check for grease and dust buildup on the exhaust and blower motor fan. Brush off with a stiff bristle brush.

REFRIGERATION

Daily

- ❑ Remove any debris on shelves and wipe down any spills or moisture.
- ❑ Sweep, vacuum and/or mop walk-in refrigeration unit floors.
- ❑ Record the internal temperatures of each unit.

Weekly

- ❑ Clean around door openings and wipe down the gaskets with warm water, mild detergent and a soft cloth or brush.
- ❑ Empty and clean overflow water trays.
- ❑ Remove interior shelves and clean both interior and exterior using manufacturer recommended cleaner.
- ❑ Clean the stainless-steel exterior with a manufacturer recommended cleaner.

Monthly

- ❑ Clean the condenser coil on refrigeration units at least once every three months, depending on dust or grease buildup.
- ❑ Clean all drain pans and air filters.

ICE MACHINES & BINS

Weekly

- ❑ Wipe the exterior and bin with warm water, mild detergent and a soft cloth.
- ❑ Clean the stainless-steel exterior with a manufacturer-recommended cleaner.
- ❑ Remove ice from the bin and scrub the interior walls and cover with a manufacturer recommended cleaner and sanitizer at least once every two weeks.

Monthly

- ❑ Remove ice from the machine and conduct a thorough cleaning using a manufacturer recommended cleaner and sanitizer at least once every two months. Refer to general descaling instructions or the owner's manual.

BEVERAGE & COFFEE MACHINES

Daily

- ❑ Soak beverage dispenser nozzles in a manufacturer-recommended cleaning solution and sanitizer and scrub to remove syrup.

Weekly

- ❑ Clean exteriors of coffee beverage machines with mild detergent, warm water and a soft cloth.
- ❑ Clean or replace coffee machine filters at least once every two weeks.
- ❑ Clean syrup connectors on beverage dispensers by soaking them in a manufacturer-recommended cleaning solution and sanitizer. Refer to the owner's manual.

Monthly

- ❑ Descale coffee machines every four to six weeks. Refer to these [general descaling instructions](#) or the owner's manual.
- ❑ Remove ice from the beverage dispenser bin and conduct a thorough cleaning using a manufacturer-recommended cleaner and sanitizer at least once a month.

DISHWASHER

Daily

- ❑ Drain water from the unit.
- ❑ Remove and clean wash arms with warm water, mild detergent and a soft cloth or brush.
- ❑ Remove and clean curtains with warm water, mild detergent and a soft cloth or brush.
- ❑ Record the internal temperature of each unit.

Weekly

- ❑ Clean and descale once a week.