

Foodservice Cleaning Chart

Use this chart to monitor cleaning and by whom.

Item to Clean	Date Cleaned	Initialed When Cleaned
Equipment – Preparation		
Ovens and Ranges		
Steamers		
Tilting Skillet		
Slicer		
Food Processing, Chopping, Mechanical Cutting Equipment		
Can Openers (manual and electric)		
Mixers		
Scales		
Microwave Oven		
Food Contact Surfaces		
Prep Tables		
Cutting Boards		
Food Temp Thermometers		
Equipment – Service		
Steamtables		
Cold Wells/Salad Bars		
Other Serving Counters		
Hot Holding Equipment		
Cold Holding Equipment		
Sneeze Guards		
Soft-serve Equipment, Yogurt Machines		
Milk Coolers		
Condiment Dispensers		
Dining Tables/Chairs		
Storage Areas		
Storage – Drawers and Cabinets		
Pot and Pan Rack		
Sheet Pan Cart		
Storage – Dry		
Storage – Refrigerated		
Storage – Frozen		

Item to Clean	Date Cleaned	Initialed When Cleaned
Other		
3 Compartment Sink		
Produce Prep Sink		
Dishmachine		
Hand Sinks		
Linens – Clothes and Aprons		
Trash Cans		
Transport Equipment – Hot		
Transport Equipment – Cold		
Transport Equipment – Other		
Floors		
Walls		
Hoods		
Fans		
Grease Trap		
Restrooms (sinks, toilets, floor)		
Delivery Vehicles		