

Daily Cleaning & Sanitizing Checklist

Cleaning Items During Cooking Shift

- Clean grill between cooking red meat, poultry and fish
- Wipe down the line and prep areas
- Switch out meat cutting boards
- Change sanitizing water and cleaning rags as needed
- Empty trash bins and clean food splatter
- Wash meat and cheese slicer after each use

Shift (every 4 hours) Cleaning Items

- Wash/sanitize all food contact surfaces
 - cutting boards
 - prep line
 - prep tables
- Change out all utensils on lines (spatulas, knives/magnets, tongs, etc.)
- Change sanitizing buckets
- Sweep and mop the kitchen floor (as needed)
- Wash the can opener
- Spot clean food spills and splatter
- Put all cleaning rags in dirty laundry

- Clean the grill
- Clean-in-place equipment (e.g. meat slicer)

Daily Cleaning Items (in addition to shift cleaning items)

- Clean/sanitize all coolers (walk-in/prep coolers): gaskets, handles, racks, interior surfaces with food residues or splatter
- Wash/sanitize grill grates
- If used, change foil linings of grill, range and flattops
- Sweep walk-in refrigerator
- Wash floors, floor mats, walls, equipment
- Empty and clean steam table
- Warewash machine, filters, lines, check sanitizer level
- Clean floor drains



Lincoln-Lancaster County
Health Department



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partnering to enhance food safety