

When you are cleaning a kitchen, you'll want to make sure to include the following tasks in your cleaning checklist for residential kitchens.

	DATE	TASK
☐		Take before pictures.
☐		Dust ceiling fans.
☐		Clean light fixtures.
☐		Dust furniture and shelves.
☐		Wipe down countertops.
☐		Vacuum and mop floors.
☐		Remove expired food from the fridge.
☐		Throw away freezer burnt food.
☐		Clean refrigerator and freezer interiors.
☐		Clean inside the oven.
☐		Eliminate all grime from the stove top.
☐		Clean the hood fan.
☐		Clean all stove grates.
☐		Wipe the fronts of kitchen cabinets.
☐		Clean inside kitchen cabinets.
☐		Empty dishwasher filter, if present.
☐		Clear the dishwasher drain.
☐		Sanitize dishwasher control panel.
☐		Clean dishwasher inside with baking soda, bleach, and vinegar during an empty wash cycle.
☐		Sanitize counters.
☐		Wash backsplash(es).
☐		Organize pantry shelves, vacuum, and label where everything goes.
☐		Clean utensil holders.
☐		Wash coffee maker including running a pot with cleaning solution and warm water.
☐		Wash garbage bins.
☐		Clean windows.

	DATE	TASK
☐		Clean baseboards.
☐		Wash door frames.
☐		Disinfect doorknobs.
☐		Test fire alarms.
☐		Verify that the Carbon Monoxide detector works.
☐		Take after pictures.

You'll also want to include a space for notes, pictures, and who cleaned the room for documentation purposes.

Notes: _____

Attach pictures here if using an electronic format:

Cleaned by: _____