

Weekly cleaning for commercial kitchens includes:

	DATE	TASK
☐		Remove calcium and lime build-up from faucets and dishwashers.
☐		Clean walls, doors, and racks of ovens.
☐		Sanitize walk-in freezers and coolers.
☐		Boil out the deep fryer.
☐		Clean all anti-slip rugs and mats.
☐		Pour drain cleaner into all drains.