

CHRONIC TACOS

DAILY KITCHEN CLEANING SCHEDULE

ITEM	PROCEDURE	DAY
CUTTING BOARDS	BETWEEN WORK TASKS, WIPE WITH SANITARY SOLUTION. WHEN WORK IS COMPLETED, WASH, RINSE AND SANITIZE AS PER NORMAL CLEANING PROCEDURES IN THE 3 COMPARTMENT SINK	DAILY AS NEEDED
FLOOR	SWEEP BEHIND AND UNDER ALL EQUIPMENT. SCRUB WITH DECK BRUSH AND BLEACH WATER. MOP WITH HOT SOAPY WATER. RINSE WITH HOT WATER HOSE IF AVAILABLE. MOP OR SQUEEGEE DRY.	DAILY AS NEEDED
FLOOR DRAINS	REMOVE GRATE AND CLEAN IN 3 COMPARTMENT SINK. SCRUB DRAIN BASIN WITH AJAX. RINSE CLEAN.	DAILY AS NEEDED
FLAT GRILL	HEAT FLAT GRILL AND CLEAN WITH SCRAPER. ADD SMALL AMOUNT OF OIL AND CLEAN WITH GRILL BRICK. SCRUB TOP, FRONT AND SIDES TO REMOVE ANY FOOD STAINS AND CARBON BUILD-UP.	DAILY AS NEEDED
HOOD, INSIDE	CLEAN W/DEGREASER - WASH LIGHT BULB COVERS - CLEAN ANSIL SYSTEM PIPES - RINSE DOWN WITH HOT SOAPY WATER AND DRY WITH A CLEAN LINEN TOWEL. CLEAN/DEGREASE FILTERS.	DAILY AS NEEDED
HOOD, OUTSIDE	CLEAN W/DEGREASER - RINSE DOWN WITH HOT SOAPY WATER AND DRY WITH CLEAN LINEN TOWEL. LEAVE NO STREAKS.	DAILY AS NEEDED
HOT LINE	PULL EQUIPMENT AWAY FROM WALL AND SWEEP. SCRUB FLOOR AND COVING WITH BRUSH USING HOT SOAPY WATER - RINSE WITH HOT WATER - MOP DRY. WASH DOWN WITH HOT SOAPY WATER, ALL MAKE STATIONS.	DAILY AS NEEDED
SINKS	GENTLY WIPE DIRT FROM COMPRESSOR. SCRUB OUTSIDE, DOORS AND HANDLES WITH ALL PURPOSE CLEANER. CLEAN RUBBER GASKETS AND INSIDE OF DOORS. WIPE DOWN INTERIOR AND SHELVES.	DAILY AS NEEDED
SMALL APPLIANCES	BETWEEN WORK TASKS, WIPE WITH SANITARY SOLUTION TO REMOVE ANY FOOD SPILLAGE. BEFORE STORING, ALSO CLEAN ELECTRICAL CORD.	DAILY AS NEEDED

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ITEM	PROCEDURE	DAY
STANDING REFRIGERATION - COLD STATIONS	GENTLY WIPE DIRT FROM COMPRESSOR. SCRUB OUTSIDE, DOORS AND HANDLES WITH ALL PURPOSE CLEANER. CLEAN RUBBER GASKETS AND INSIDE OF DOORS. WIPE DOWN INTERIOR AND SHELVES.	DAILY AS NEEDED
STEAM TABLES	SCRUB TOP, SIDES AND INTERIOR OF WATER RESERVOIR. REMOVE AND FOOD PARTICLES. RINSE CLEAN.	DAILY AS NEEDED
BURNERS	SCRUB SHELVES, ABOVE AND BELOW. CLEAN BACK-SPLASH AND REMOVE ALL BLACK CARBON. DISMANTLE BURNER TOP, AND CLEAN IN 3 COMPARTMENT SINK.	DAILY AS NEEDED
TILE	SCRUB WITH AJAX USING A SMALL BRUSH. RINSE WITH HOT WATER HOSE IF AVAILABLE. MOP DRY.	DAILY AS NEEDED
WALK-INS	SWEEP UNDER SHELVING. SCRUB FLOOR WITH BRUSH USING BLEACH AND HOT SOAPY WATER, RINSE WITH HOT WATER HOSE, (IF AVAILABLE) MOP DRY.	DAILY AS NEEDED
WALLS	SCRUB WITH HOT SOAPY WATER TO REMOVE ANY FOOD PARTICLES. WIPE CLEAN. PAY SPECIAL ATTENTION TO WALLS NEAR AND AROUND PREP TABLES.	DAILY AS NEEDED
WORK TABLES	REMOVE ALL PRODUCTS FROM BOTTOM SHELF. SCRUB TABLE TOP, SHELF, LEGS AND UNDERSIDE OF TABLE WITH HOT SOAPY WATER. WIPE CLEAN.	DAILY AS NEEDED

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