

Restaurant Maintenance Checklist Template

Ovens

- Make sure ovens are turned off
- Check door seals
- Clean oven interior, including walls and racks
- Clean steamers on combination ovens
- Check fans and fan hinges

Deep fryers

- Scrub and clean deep fryers with a deep fryer brush

Stand mixers

- Unplug the power cord
- Wipe down all parts that might see buildup
- Wash and dry mixer parts
- Clean the protective grid around the motor
- Clean the planetary assembly

Stand mixers

- Clean and sanitize interior of sinks
- Clean faucets and knobs
- Remove any food buildup from drains

Refrigerators and freezers

- Thermostat is set to the right temperature
- Airflow vents are clear of ice and debris
- Interior of unit is clear of spillage, dirt, and mold

Stoves, ranges, and griddles

- Wipe up spills and messes
- Clean and dry removable parts
- Clean the interior and surface areas
- Check valve handles

Stoves, ranges, and griddles

- Wipe down interior and exterior
- Remove all food particles and debris
- Check and clean the filter
- Leave door open to air dry overnight

Waste

- Change out all waste bin bags
- Clean waste bins