

Kitchen Cleaning Checklist

DAILY CLEANING

- Wash dishes
- Wipe down counters
- Clean spills
- Switch out towels
- Sweep floors
- Clean out the sink
- Wash out coffee pot
- Switch out dish rag

WEEKLY CLEANING

- Mop floors
- Clean out microwave
- Remove old food from fridge
- Take fridge inventory
- Clean stove top
- Wipe down cabinet & appliance fronts

MONTHLY CLEANING

- Dust cabinet tops
- Dust appliance tops
- Clean pantry
- Take inventory
- Clean stove burner liners
- Clean garbage disposal
- Vacuum & wash corners
- Dust light fixtures
- Clean out freezer
- Wash window
- Wash window cill/sill

QUARTERLY CLEANING

- Mop under fridge & oven
- Wash light fixtures
- Wash oven filters
- Polish stove top
- Polish appliance fronts
- Clean out all small appliances
- Replace water filter
- Clean dishwasher filter
- Clean dishwasher
- Clean faucet
- Clean spice jars
- Clean garbage can
- Clean kitchen cabinets
- Clean pantry jars
- Go through kitchen gadgets toss, replace if needed.
- Clean fridge coils
- Clean fridge filter
- Clean window blinds/curtains
- Go through canned food toss expired food

TWICE YEARLY CLEANING

- Clean inside the oven
- Wash walls

YEARLY CLEANING

- Calibrate oven

Kitchen Cleaning Checklist

- 1 START WITH A CLEAN KITCHEN.
- 2 DIVIDE INTO COOKING STATIONS.
- 3 USE A GARBAGE BOWL.
- 4 UTILIZE ITEMS MORE THAN ONCE.
- 5 CLEAN WHILE YOU COOK.
- 6 PUT THINGS AWAY AS YOU GO.
- 7 USE FOOD SAFE WIPES AS SOON AS SPILLS HAPPEN.
- 8 BE PROUD, YOU'VE COOKED AT HOME.