

Kitchen Cleaning Checklist

Do daily



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

Do weekly



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

Do monthly

- 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



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Kitchen Cleaning Checklist

Do quarterly



- 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



Do twice a year

- Clean inside the oven
- Wash walls

Do yearly

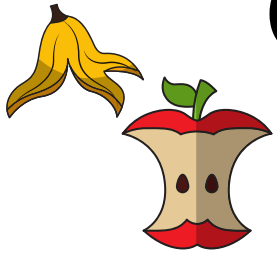
- Calibrate oven



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CLEAN Kitchen 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.

