

RESTAURANT DEEP CLEANING CHECKLIST

Make your business sparkle with Lockhart Catering Equipment

BACK OF HOUSE

WEEKLY TASKS

- ☐ Sanitize floor drains
- ☐ Sanitize sink drains
- ☐ Empty, clean and organize food storage areas, refrigerators and freezers
- ☐ Clean and degrease cooking equipment - doors, walls and racks
- ☐ Polish windows around the kitchen
- ☐ Wipe down serving boards
- ☐ Clean coffee trays and server handles

MONTHLY TASKS

- ☐ Clean grease traps
- ☐ Clean and degrease behind/market line
- ☐ Drain, clean and sanitize ice machines
- ☐ Wipe down walls and ceilings to remove grease
- ☐ Clean refrigerate coils to remove dust
- ☐ Change pest traps, if used
- ☐ Clean and degrease vent hood

FRONT OF HOUSE

WEEKLY TASKS

- ☐ Clean and organize condiment storage areas and/or trays
- ☐ Polish windows, glass and metal fittings around the dining room
- ☐ Wipe down window ledges and blinds
- ☐ Dust any plants, ornaments and wall art around the dining room
- ☐ Sanitize door handles
- ☐ Wipe down laminated menus and replace any that are damaged
- ☐ Clean and sanitize water paper bins around the dining room
- ☐ Wash door mats

MONTHLY TASKS

- ☐ Wipe down table legs and chair seats, backs and legs (including high chairs)
- ☐ Vacuum down the back of booth seating
- ☐ Check under tables and chairs for spills
- ☐ Wipe down walls to remove food stains
- ☐ Dust and polish light fittings
- ☐ Clean bar area/tilt boards and storage
- ☐ Wipe down serving boards
- ☐ Clean carpeted areas
- ☐ Check ceilings for cobwebs

WASHROOMS

WEEKLY TASKS

- ☐ Polish windows
- ☐ Wipe down window ledges
- ☐ Sanitize door handles and grab handles
- ☐ Clean and sanitize baby changing station
- ☐ Clean and sanitize water paper bins
- ☐ Ensure feminine hygiene disposal bins have been emptied
- ☐ Bleach toilet brushes

MONTHLY TASKS

- ☐ Wipe down and sanitize cubicle walls
- ☐ Check ceilings for cobwebs
- ☐ Vacuum under toe bars

ARE YOU STOCKED UP ON YOUR ESSENTIAL RESTAURANT CLEANING SUPPLIES?

- | | | | | | |
|--|------------------------------------|--|---|---|--|
| ☐ Cattle pads and covers | ☐ Blue roll | ☐ Disposable vinyl gloves | ☐ Refuse bags | ☐ Disposable cloths | ☐ Drain cleaner |
| ☐ Ovens and grill cleaner | ☐ Degreaser | ☐ Bussing cloths | ☐ Surface sanitizing spray | ☐ Coffee machine cleaner | |

Find everything you need to keep your restaurant clean at www.lockhart.co.uk

LOCKHART
Catering Equipment

Restaurant Cleaning Manual

Karin Nielsen-Saines



Restaurant Cleaning Manual:

The Restaurant Manager's Handbook Douglas Robert Brown, 2007 Book CD This comprehensive book will show you step by step how to set up operate and manage a financially successful food service operation This Restaurant Manager's Handbook covers everything that many consultants charge thousands of dollars to provide The extensive resource guide details more than 7 000 suppliers to the industry virtually a separate book on its own This reference book is essential for professionals in the hospitality field as well as newcomers who may be looking for answers to cost containment and training issues Demonstrated are literally hundreds of innovative ways to streamline your restaurant business Learn new ways to make the kitchen bars dining room and front office run smoother and increase performance You will be able to shut down waste reduce costs and increase profits In addition operators will appreciate this valuable resource and reference in their daily activities and as a source of ready to use forms Web sites operating and cost cutting ideas and mathematical formulas that can be easily applied to their operations Highly recommended

The Everything Guide to Starting and Running a Restaurant Ronald Lee, 2011-11-18 It takes a lot more than top notch cooking skills to launch and run a successful eatery But if you're a hopeful chef or hungry entrepreneur looking to open the next hot spot you'll find everything you need in this accessible guide Written by veteran restaurant owner and manager Ronald Lee this guide offers solid advice on how to Secure financing and find the perfect site Develop an engaging marketing plan to build and keep a patron base Operate an offbeat site like a food truck or rotating restaurant Create an innovative and diverse menu Hire and manage wait kitchen and front end staff And much much more Complete with the latest thinking on industry trends and how to make a realistic and achievable business plan this practical resource will turn you into a restaurateur before you can say Bon appetit

The Everything Guide To Starting And Running A Restaurant Ronald Lee Restaurateur, Ronald Lee, 2005-12-12 A Simon Schuster eBook Simon Schuster has a great book for every reader

Handbook On Leading Quality Assurance Cletus Fernandes, 2018-05-10 This book is a guide to F B personnel or to students studying hospitality as it is a brief book focusing on the aspect of service by meeting customer expectations following practices of safe food handling and a lot more

The Restaurant Managers Handbook Douglas Robert Brown, 1989 This comprehensive manual will show you step by step how to set up operate and manage a financially successful foodservice operation Charts Forms Extensive Resource Guide Six entirely new chapters 480 pages New companion CD ROM containing all the forms checklists form the book in ready to use format 118 Charts Forms Diagrams and Checklists

Audiovisual Guide to the Catalog of the Food and Nutrition Information and Educational Materials Center, 1975

1987 Industry and Product Classification Manual (1972/77 SIC Basis), 1987

Audiovisual Guide to the Catalog of the Food and Nutrition Information and Educational Materials Center Food and Nutrition Information Center (U.S.), 1977

The Food and Beverage Handbook Tracey Dalton, 2004 For anyone working in or studying to become part of the gourmet hospitality industry this

resourceful handbook answers essential questions such as What is a Pink Lady What type of wine should be served with shellfish and Does the soup spoon go on the left or right of the plate Detailed information on the correct way to serve food select wine and greet guests is provided in addition to the fundamentals of social etiquette Advice on getting a job in the hospitality industry and making the most of an existing career is complemented with assessment questions assignments and discussions on security safety and cultural awareness The Queen of Clean's Complete Cleaning Guide Linda

Cobb,2002-01-01 Banish dirt from your Castle forever with 2 047 Queen Tested Tips **Industry and Product**

Classification Manual United States. SIC Coding Task Group,1982 *Study Guide to Accompany The Restaurant: From Concept to Operation, 5e* John R. Walker,Donald E. Lundberg,2007-09-21 Comprehensively covers opening and running a restaurant revised and updated A successful restaurant is a dream business It offers guests a fabulous experience while the restaurateur gets an exciting workplace creative license and potentially nice profit margins Of course restaurant success does not arrive on a silver platter It takes know how the right planning and access to quality information A one stop guide to the business The Restaurant From Concept to Operation Fifth Edition gives readers the knowledge they need to conceive open and run any type of restaurant from fast food franchise to upscale dining room The book progresses logically from choosing a good concept to finding a market developing business and marketing plans and securing financial backing Topics covered include location selection permits and legal issues menu development interior design and employee hiring and training Along the way such all important skills as turning first time guests into regular patrons are also described Special features of this Fifth Edition include Increased focus on the independent restaurateur with greater emphasis on restaurant business plans A new chapter on food production and sanitation Greater emphasis on restaurant business plans including new exercises New Profiles which describe a recently opened restaurant begin Parts 1 2 3 and 4 New coverage of restaurant concepts and use of technology in restaurants Expanded sections on back of the house and control contents franchising and leasing and insurance This field proven guide gives students chefs and entrepreneurs all of the skills and information they need to master every challenge and succeed in this highly competitive and rewarding industry **Industry and Product**

Classification Manual ,1987 **Food Service Manual for Health Care Institutions** Ruby Parker Puckett,American Society for Healthcare Food Service Administrators,2004-11-08 Food Service Manual for Health Care Institutions offers a comprehensive review of the management and operation of health care food service departments This third edition of the book which has become the standard in the field of institutional and health care food service includes the most current data on the successful management of daily operations and includes information on a wide variety of topics such as leadership quality control human resource management communications and financial control and management This new edition also contains information on the practical operation of the food service department that has been greatly expanded and updated to help institutions better meet the needs of the customer and comply with the regulatory agencies standards **1992**

Industry and Product Classification Manual ,1992 HACCP and Sanitation in Restaurants and Food Service Operations Lora Arduser,Douglas Robert Brown,2005 This book is based on the FDA Food Code and will teach the food service manager and employees every aspect of food safety HACCP proper cleaning and sanitizing waste and pest management and the basic principles of HACCP Hazard Analysis Critical Control Points Explain what safe food is and how to provide it Bacteria viruses fungi and parasites various food borne illnesses safe food handling techniques Purchasing and receiving food storage preparation and serving sanitary equipment and facilities cleaning and sanitizing of equipment and facilities pest management program accident prevention program crisis management food safety and sanitation laws The companion CD ROM contains all the forms and posters needed to establish your HACCP and food safety program The companion CD ROM is included with the print version of this book however is not available for download with the electronic version It may be obtained separately by contacting Atlantic Publishing Group at sales atlantic pub com Atlantic Publishing is a small independent publishing company based in Ocala Florida Founded over twenty years ago in the company president s garage Atlantic Publishing has grown to become a renowned resource for non fiction books Today over 450 titles are in print covering subjects such as small business healthy living management finance careers and real estate Atlantic Publishing prides itself on producing award winning high quality manuals that give readers up to date pertinent information real world examples and case studies with expert advice Every book has resources contact information and web sites of the products or companies discussed *Guide to Safe Food Service* John Andrews,Frances O. Thomas Champion,United States. Public Health Service,1946 **The Food and Beverage Service Book** Cletus Fernandes,2018-05-21 Cruise line The content of this book is designed in a way to meet the requirements for the academic studies in Certificate Diploma and also Degree courses of the F B service module Catalog. Supplement - Food and Nutrition Information and Educational Materials Center Food and Nutrition Information and Educational Materials Center (U.S.),1975 Supplements 3 8 include bibliography and indexes subject personal author corporate author title and media index **The Backpacker's Field Manual, Revised and Updated** Rick Curtis,2011-05-18 This thoroughly researched yet accessible backpacking book offers a complete view of backpacking today exploring everything from how to plan a trip and select gear to emergency procedures and first aid care in the field A revised updated and comprehensive guide to backpacking with a complete view of modern day backpacking The Backpacker s Field Manual covers the best in gear first aid and Leave No Trace camping and also includes chapters dedicated to trip planning cooking and nutrition hygiene and water purification and more Whether you re about to set off on your first hike or have been camping for decades The Backpacker s Field Manual is an indispensable guide for trip planning strategies and also works as a quick reference on the trail for Back country skills how to forecast the weather identify trees bear proof your campsite wrap an injured ankle and more with over one hundred illustrations to guide you Tricks of the trail time tested practical lessons learned along the way Going ultra light downsizing suggestions for those who want to lighten up

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