

Reach Dane  
#517 (7/24)

**FOOD SERVICE CLEANING  
SCHEDULE**  
**Filled Out Daily as Completed**

Site: \_\_\_\_\_  
(Must be posted in the kitchen)

**Month:**

		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
<b>Floors:</b> Daily sweeping and mopping in eating/prep areas, also as needed.																																
<b>Refrigerator(s):</b> Clean inside and wipe down outside weekly, also as needed.																																
<b>Freezer(s):</b> Clean inside and wipe down outside weekly, also as needed.																																
<b>Check Temp Daily, document on the form.</b>	<b>Fridge*40</b>																															
	<b>Freezer*0</b>																															
<b>Stove/oven:</b> Wipe spills daily. Clean burner rings and inserts weekly. Clean oven bi-weekly. Also clean as needed.																																
<b>Dishwasher:</b> Wipe outside daily. De-lime monthly. Clean removable spray wands weekly.																																
<b>Check Temp Daily Wash- 130-150 Rinse -Hi Temp 180 for 10 seconds or Sanitizer Chemical</b>																																
<b>Cupboards/shelving:</b> Organize weekly. Wipe shelves bi-weekly. Also clean as needed.																																
<b>Garbage &amp; Recycle Container:</b> Clean inside and outside daily. Remove garbage daily.																																
<b>Small appliances:</b> Clean after each use.																																
<b>Can opener:</b> Commercial – Wash in the dishwasher daily. Hand-opener – wipe after each use. Sanitize and air dry (do not wash in the dishwasher).																																
<b>Mop:</b> Clean/disinfect and air-dry after each use.																																
<b>Carts:</b> Clean and sanitize after each meal service.																																

\*Check Day-Care Licensing regulations for temperature guidelines.