

KITCHEN CHECKLIST

**Use N/A when the item is not applicable. Do not leave blank.

	All dishes, pots, pans and utensils cleaned and stored
	All sinks cleaned & sanitized after use
	All work counters cleaned with bleach after use
	Bathroom cleaned
	Can opener is cleaned & sanitized after each use
	Clean ice machine exterior
	Clean mixer after each use
	Dishwasher is cleaned
	Hair restraints worn and clean clothing and keep hands clean and free of any open or infections that could spread to food
	Oven spills cleaned and ovens turned off
	Sweep floors after meals and mop daily
	Trash emptied and taken out
	Use three compartment sink method when washing dishes (Wash, rinse, sanitize, air dry)

- Bleach and cleanser located next to the hand washing sink
- Brooms and mop located in back room
- Mop soap located in bathroom
- Sanitizer tablets above the sink
- Trash bags located under the sink in dining area
- Dumpsters located outside back kitchen door

****Paper supplies, utensils, and dish towels are NOT provided by FUHSD, these items are required to be brought by responsible party ****

I hereby affirm that I have read and agreed to the Cleaning Checklist and that I have performed the tasks and duties indicated above.

Signature of Responsible Party _____
Date

Confirmation of Receipt by FUHSD _____
Date