

## Weekly Equipment Cleaning Schedule

### Task List

Date: \_\_\_\_\_

Item to Clean	How to Clean	Appropriate Cleanser	Person Responsible	Initial When Complete
Walk-in Coolers	Wipe, clean and sanitize walls and shelves	Warm, soapy water, 200ppm sanitizer; freezer-safe cleanser		
Steam Tables	De-lime	Approved de-liming agent		
Work Tables	Clean legs and supports; clean drawers and shelves	Warm, soapy water, 200ppm sanitizer		
Coffee and Tea Equipment	Clean urn, pots and baskets	Manufacturer-suggested cleanser		
Compartment Sink	Clean legs and supports	Warm, soapy water, 200ppm sanitizer		
Food Carts	Clean all shelves and supports; clean interior and exterior	Warm, soapy water, 200ppm sanitizer		
Range	Disassemble burners; empty and sanitize catch trays	Warm, soapy water, 200ppm sanitizer		
Ovens	Clean interior surfaces and racks	Warm, soapy water, 200ppm sanitizer		
Deep Fryer	Clean pots and elements according to manufacturer instructions	Approved cleanser		