



Weekly Deep Clean Checklist

Monthly deep cleaning schedule for commercial kitchens and food premises. Assign one deep clean task per week across a 4-week cycle.

Month:		Location:	
Completed By:		Reviewed By:	

Deep Clean Tasks

Task	Wk 1	Wk 2	Wk 3	Wk 4
Degrease extraction hood, canopy and ducting				
Deep clean behind and underneath all equipment				
Descale dishwasher, taps and sinks				
Clean and sanitise all shelving and racking				
Deep clean cold rooms (walls, ceiling, floor)				
Clean all light fittings and ceiling vents				
Deep clean grease traps and floor drains				
Clean and reorganise dry store				
Deep clean ovens, grills and fryers (full strip-down)				
Clean walls and tiled surfaces in kitchen				
Service and clean pest control devices				
Deep clean customer toilets (walls, fixtures, grouting)				

Manager Sign-off

Date:		Initials/Signature:	
Corrective Action / Notes			



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