

## Kitchen Deep Cleaning.

1. Clean all prep tables (6) including
  - a. Remove and clean any equipment below tables
  - b. Clean the shelves under the tables
  - c. Return stored items under tables, wrapped and protected in plastic to ensure cleanliness and ease for the fall semester
  - d. Clean Seal and wax wooden table tops
2. Clean and wrap wire racks
  - a. Clean and wrap all stainless and plastic containers stored on racks.
3. Clean and wrap all utensils, plates, bowls, and cups for storage over summer.
4. Deep clean all refrigeration until, sanitize and unplug all electrical outlets on refrigeration
  - a. Clean all wire racks in dry storage and coolers
  - b. Deep clean all compressors and fans on refrigeration units
5. Deep Clean the following appliances
  - a. Stove, grill, flat top, fryer, stovetop, inside of stoves and all shelves on the following appliances
6. Deep clean hoods
  - a. Clean all hood filters, grease traps and hood vents
7. Deep clean all walls behind and around grill and stove area
8. Empty out all unusable and perishable product and donate to loaves and fishes
9. Deep Clean and organize plate storage area.
10. Clear out and Deep clean the common area or drink room
  - a. Dispose of any perishable items in drink room in milk and juice dispensers
  - b. Deep clean and descale ice machine, shut down for summer if necessary
  - c. Deep clean cereal dispensers
  - d. Deep clean beverage cooler including racks and fans.
  - e. Deep clean microwave and coffee maker
11. Deep clean tile floors in kitchen and drink room
12. Shut off all gas to stoves
13. Deep Clean outside grill and smoker
14. Clean back hallway leading into kitchen
15. Clean and descale dish machine