

Food Safety Supervisor’s Signature:

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| **Weekly Deep Cleaning Record** |
| Certain areas and equipment need deep cleaning more thoroughly to ensure they remain sufficiently clean. List the equipment and the days on which it should be deep cleaned. | Completed by (please sign) |
| **Area / Equipment** | **Responsible Person** | **Monday** | **Tuesday** | **Wednesday** | **Thursday** | **Friday** | **Saturday** | **Sunday** |
| **E.g. Clean oven, Wednesday and Saturday** | **Kitchen hand** |  |  | **P.Citizen** |  |  | **P.Citizen** |  |
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* Conduct deep cleaning of your equipment on a weekly and monthly basis to ensure they remain in peak condition.
* Fryers: Boil out your fryer once or twice a week, and don't forget to clean the fryer baskets.
* Ovens and ranges: Wipe down racks, walls, and the door as part of your weekly oven maintenance.
* Burners, flattops, and cooktops: Scrub these parts and surfaces using a disinfectant spray or warm soapy water to ensure a thorough clean.
* Grills: Brush off ash and grime from the grates after each use. Soak the grates in warm soapy water to break up grease. Additionally, empty any drip trays or areas underneath the burner or grates.
* Refrigeration units: Clean the inside and the door of the refrigerator using soapy water and a sponge. Regularly empty and clean the drain lines, pans, and tubs to prevent sludge build-up. Clean the fridge seals regularly to maintain a perfect seal.
* Ice machines: Regular maintenance is crucial for ice machines to prevent sludge build-up.