









Questions? Call - 520.744.1092 / Toll Free - 888.838.1550
Pre-Break Cleaning Checklist

Key to remember - Use clean towels or paper towels for the best results on stainless steel and glass

Most "How To" questions can be answered by referring to the Procedure & Reference (P & R) Guide's section - "Cleaning Procedures"

	Assigned	Completed
1. Clean all sinks with SFS30 Degreaser.  		
** Rinse with damp towel using clean water. Spray with SFS17 Sanitizer. Air dry.		
2. Clean all food prep equipment with SFS All Purpose Cleaner.		
** Rinse with damp towel using clean water. Spray with SFS17 Sanitizer. Air dry.		
3. Clean serving line with SFS All Purpose Cleaner.		
** Rinse with damp towel using clean water.		
4. Clean dining room tables, seats AND table legs with SFS All Purpose Cleaner.		
** Rinse towel with clean water FREQUENTLY while cleaning.		
5. Clean all work & food prep surfaces thoroughly with SFS All Purpose Cleaner.		
** Move pans and countertop equipment to clean underneath.		
** Rinse with damp towel using clean water.		
6. Clean handwash stations with SFS20 Germicidal Detergent.		
7. Wipe down all non-food prep equipment (outside) with SFS All Purpose Cleaner.		
** Rinse with damp towel using clean water.		
8. Clean all equipment handles & drawers with SFS20 Germicidal Detergent.		
9. Wipe down & clean milk box/cart (in & outside) with SFS20 Germicidal Detergent.		
** Thoroughly clean the inside to avoid unpleasant odor next year.		
** Spray with SFS17 Sanitizer. Air dry.		
10. Clean warmers (in & outside) with SFS All Purpose Cleaner.		
** Rinse with damp towel using clean water.		
11. Sweep pantry floors and mop with SFS All Purpose Cleaner.		
** Perform task this as needed.		
12. Thoroughly clean all non-food prep equipment (outside) with SFS10 All Purpose Cleaner.		
** Rinse with damp towel using clean water.		
13. Sweep floor in refrigerator and mop with SFS All Purpose Cleaner.		
** Floor must be rinsed with clear water after cleaning.		
** Walk-In & Upright procedures found on page 8 in P & R Guide		

	Assigned	Completed
14. Clean all glass and stainless steel with SFS20 Germicidal Detergent . ** This is to include all refridgerator & freezer doors.		
15. Clean all drawers with SFS20 Germicidal Detergent . ** Drawers containing "food contact" utensils should be rinsed with clear water. ** Drawers containing "food contact" utensils should be sprayed with SFS17 Sanitizer. Air dry.		
16. Clean ovens (in & out) with SFS30 Degreaser .   ** For best results scrape debris from inside and apply SFS 30 to "warm" oven.		
17. Soak oven racks overnight in SFS30 Degreaser .   ** Rinse with clean water. (If racks have not been frequently cleaned, this procedure may need to be repeated.)		
18. Sweep & Clean underneath ovens with SFS All Purpose Cleaner .		
19. Wash out and clean all mop buckets with SFS All Purpose Cleaner .		
20. Wash all and clean all waste cans AND rolling trash carts with SFS All Purpose Cleaner .		
21. Clean and disinfect restrooms with SFS20 Germicidal Detergent .		
22. Wash all and clean all kitchen walls with SFS All Purpose Cleaner .		
Additional Tasks -		

Methods cleaning for various equipment found in P & R Guide - Cleaning Procedures section
The following indicate that PPE (Personal Protective Equipment) should be used.

Gloves  Goggles 