

RESTAURANT DEEP CLEANING CHECKLIST

Make your business sparkle with Lockhart Catering Equipment

BACK OF HOUSE

WEEKLY TASKS

- ☐ Sanitize floor drains
- ☐ Sanitize sink drains
- ☐ Empty, clean and organize food storage areas, refrigerators and freezers
- ☐ Clean and degrease cooking equipment - doors, walls and racks
- ☐ Polish windows around the kitchen
- ☐ Wipe down serving boards
- ☐ Clean coffee trays and server handles

MONTHLY TASKS

- ☐ Clean grease traps
- ☐ Clean and degrease behind/market line
- ☐ Drain, clean and sanitize ice machines
- ☐ Wipe down walls and ceilings to remove grease
- ☐ Clean refrigerate coils to remove dust
- ☐ Change pest traps, if used
- ☐ Clean and degrease vent hood

FRONT OF HOUSE

WEEKLY TASKS

- ☐ Clean and organize condiment storage areas and/or trays
- ☐ Polish windows, glass and metal fittings around the dining room
- ☐ Wipe down window ledges and blinds
- ☐ Dust any plants, ornaments and wall art around the dining room
- ☐ Sanitize door handles
- ☐ Wipe down laminated menus and replace any that are damaged
- ☐ Clean and sanitize water paper bins around the dining room
- ☐ Wash door mats

MONTHLY TASKS

- ☐ Wipe down table legs and chair seats, backs and legs (including high chairs)
- ☐ Vacuum down the back of booth seating
- ☐ Check under tables and chairs for spills
- ☐ Wipe down walls to remove food stains
- ☐ Dust and polish light fittings
- ☐ Clean bar area/tilt boards and storage
- ☐ Wipe down serving boards
- ☐ Clean carpeted areas
- ☐ Check ceilings for cobwebs

WASHROOMS

WEEKLY TASKS

- ☐ Polish windows
- ☐ Wipe down window ledges
- ☐ Sanitize door handles and grab handles
- ☐ Clean and sanitize baby changing station
- ☐ Clean and sanitize water paper bins
- ☐ Ensure feminine hygiene disposal bins have been emptied
- ☐ Bleach toilet brushes

MONTHLY TASKS

- ☐ Wipe down and sanitize cubicle walls
- ☐ Check ceilings for cobwebs
- ☐ Vacuum under toe kicks

ARE YOU STOCKED UP ON YOUR ESSENTIAL RESTAURANT CLEANING SUPPLIES?

- | | | | | | |
|--|------------------------------------|--|---|---|--|
| <input type="checkbox"/> Cattle pads and covers | <input type="checkbox"/> Blue roll | <input type="checkbox"/> Disposable vinyl gloves | <input type="checkbox"/> Refuse sacks | <input type="checkbox"/> Disposable cloths | <input type="checkbox"/> Drain cleaner |
| <input type="checkbox"/> Ovens and grill cleaner | <input type="checkbox"/> Degreaser | <input type="checkbox"/> Bussing cloths | <input type="checkbox"/> Surface sanitizing spray | <input type="checkbox"/> Coffee machine cleaner | |

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Catering Equipment

Restaurant Cleaning Manual

**Ruby Parker Puckett, American Society
for Healthcare Food Service
Administrators**



Restaurant Cleaning Manual:

The Restaurant Manager's Handbook Douglas Robert Brown, 2007 Book CD This comprehensive book will show you step by step how to set up operate and manage a financially successful food service operation This Restaurant Manager's Handbook covers everything that many consultants charge thousands of dollars to provide The extensive resource guide details more than 7 000 suppliers to the industry virtually a separate book on its own This reference book is essential for professionals in the hospitality field as well as newcomers who may be looking for answers to cost containment and training issues Demonstrated are literally hundreds of innovative ways to streamline your restaurant business Learn new ways to make the kitchen bars dining room and front office run smoother and increase performance You will be able to shut down waste reduce costs and increase profits In addition operators will appreciate this valuable resource and reference in their daily activities and as a source of ready to use forms Web sites operating and cost cutting ideas and mathematical formulas that can be easily applied to their operations Highly recommended *Handbook On Leading Quality Assurance* Cletus Fernandes, 2018-05-10 This book is a guide to F B personnel or to students studying hospitality as it is a brief book focusing on the aspect of service by meeting customer expectations following practices of safe food handling and a lot more **The Restaurant Managers Handbook** Douglas Robert Brown, 1989 This comprehensive manual will show you step by step how to set up operate and manage a financially successful foodservice operation Charts Forms Extensive Resource Guide Six entirely new chapters 480 pages New companion CD ROM containing all the forms checklists form the book in ready to use format 118 Charts Forms Diagrams and Checklists Bartenders' Manual Harry Johnson, 2018-03-16 First published in the 1860s Harry Johnson's Bartenders Manual is part of the classic bar books and one of its oldest exemplar The author has been one of the first bartenders who not only had general and wise thoughts about his profession he also committed his experiences and opinions to paper and wrote a teaching book for beginners and professionals Doing this he laid the foundation for following generations and stands beside Jerry Thomas at the beginning of a long list of famous bartenders In his book Harry Johnson carries the reader into times where it was obviously necessary to remind bartenders not to chew on a toothpick or a cigar when on a job interview not to spit on the floor or pursue other bad habits He gives advice how to conduct a bar as well as how to treat employees and guests how to handle beer casks and wine bottles what stock is needed in a bar or restaurant how to keep the business books and much more The second half of the book contains recipes for cocktails punches bowls and other drinks famous in USA and Europe during this time There you can also find the presumably first mention of the Martini cocktail as well as instruction of how to mix absinth and chill champagne The Bartenders Manual is not only a window to the past it also shows how professional some bartenders of that time pursued their business a fact we almost forget or ignore as we connect the USA of the 19 century with dusty saloons and dirty beer glasses Some parts of the book may seem out of date who is still using blocks of ice or keeps guspadors for his guests but it is still a must have for

professionals and enthusiastic hobby barkeepers and gives precious insights of the beginning of bar culture **1987**

Industry and Product Classification Manual (1972/77 SIC Basis). ,1987 *The Food and Beverage Handbook* Tracey Dalton,2004 For anyone working in or studying to become part of the gourmet hospitality industry this resourceful handbook answers essential questions such as What is a Pink Lady What type of wine should be served with shellfish and Does the soup spoon go on the left or right of the plate Detailed information on the correct way to serve food select wine and greet guests is provided in addition to the fundamentals of social etiquette Advice on getting a job in the hospitality industry and making the most of an existing career is complemented with assessment questions assignments and discussions on security safety and cultural awareness *Industry and Product Classification Manual* United States. SIC Coding Task Group,1982 *Industry and Product Classification Manual* ,1987 Food Service Manual for Health Care Institutions Ruby Parker Puckett,American Society for Healthcare Food Service Administrators,2004-11-08 Food Service Manual for Health Care Institutions offers a comprehensive review of the management and operation of health care food service departments This third edition of the book which has become the standard in the field of institutional and health care food service includes the most current data on the successful management of daily operations and includes information on a wide variety of topics such as leadership quality control human resource management communications and financial control and management This new edition also contains information on the practical operation of the food service department that has been greatly expanded and updated to help institutions better meet the needs of the customer and comply with the regulatory agencies standards **1992 Industry and Product Classification Manual** ,1992 HACCP and Sanitation in Restaurants and Food Service Operations Lora Arduser,Douglas Robert Brown,2005 This book is based on the FDA Food Code and will teach the food service manager and employees every aspect of food safety HACCP proper cleaning and sanitizing waste and pest management and the basic principles of HACCP Hazard Analysis Critical Control Points Explain what safe food is and how to provide it Bacteria viruses fungi and parasites various food borne illnesses safe food handling techniques Purchasing and receiving food storage preparation and serving sanitary equipment and facilities cleaning and sanitizing of equipment and facilities pest management program accident prevention program crisis management food safety and sanitation laws The companion CD ROM contains all the forms and posters needed to establish your HACCP and food safety program The companion CD ROM is included with the print version of this book however is not available for download with the electronic version It may be obtained separately by contacting Atlantic Publishing Group at sales atlantic pub com Atlantic Publishing is a small independent publishing company based in Ocala Florida Founded over twenty years ago in the company president s garage Atlantic Publishing has grown to become a renowned resource for non fiction books Today over 450 titles are in print covering subjects such as small business healthy living management finance careers and real estate Atlantic Publishing prides itself on producing award winning high quality manuals that give readers up to date pertinent information real world

examples and case studies with expert advice Every book has resources contact information and web sites of the products or companies discussed

Guide to Safe Food Service John Andrews, Frances O. Thomas Champion, United States. Public Health Service, 1946

The Food and Beverage Service Book Cletus Fernandes, 2018-05-21

Cruise line The content of this book is designed in a way to meet the requirements for the academic studies in Certificate Diploma and also Degree courses of the F B service module

The Backpacker's Field Manual, Revised and Updated Rick Curtis, 2011-05-18

This thoroughly researched yet accessible backpacking book offers a complete view of backpacking today exploring everything from how to plan a trip and select gear to emergency procedures and first aid care in the field A revised updated and comprehensive guide to backpacking with a complete view of modern day backpacking The Backpacker's Field Manual covers the best in gear first aid and Leave No Trace camping and also includes chapters dedicated to trip planning cooking and nutrition hygiene and water purification and more Whether you're about to set off on your first hike or have been camping for decades The Backpacker's Field Manual is an indispensable guide for trip planning strategies and also works as a quick reference on the trail for Back country skills how to forecast the weather identify trees bear proof your campsite wrap an injured ankle and more with over one hundred illustrations to guide you Tricks of the trail time tested practical lessons learned along the way Going ultra light downsizing suggestions for those who want to lighten up Every traveler knows that space in a backpack is limited so on your next trip carry the only guide you'll ever need this one and take to the great outdoors with confidence

Hospitality Management Practices Bhupati Patil, 2025-01-24

Hospitality Management Practices offers a comprehensive overview of the principles strategies and skills required to excel in the hotel and hospitality industry Designed for students and aspiring professionals this book provides a detailed introduction to the core aspects of hotel management including food and beverage services front office operations sales and marketing accounting and guest relations The book emphasizes the importance of delivering quality service maintaining customer satisfaction and meeting operational and strategic goals It explores how hotels combine core services like lodging dining and event planning with additional amenities such as fitness and conference facilities to enhance guest experiences and increase revenue With a strong focus on service reliability quality and customer orientation this resource equips readers with the tools to create innovative solutions improve operational efficiency and meet the growing demands of a competitive global market

Food Safety Practices in the Restaurant Industry Nurhayati Khairatun, Siti, Zakiah Abu Bakar, Ainul, Azira Abdul Mutalib, Noor, Fatimah Ungku Zainal Abidin, Ungku, 2021-11-26

In recent years cases of food borne illness have been on the rise and are creating a significant public health challenge worldwide This situation poses a health risk to consumers and can cause economic loss to the food service industry Identifying the current issues in food safety practices among the industry players is critical to bridge the gap between knowledge practices and regulation compliance Food Safety Practices in the Restaurant Industry presents advanced research on food safety practices investigated within food service establishments as an effort to

help the industry pinpoint risks and non compliance relating to food safety practices and improve the practices in preventing food borne illnesses from occurring Covering a range of topics such as food packaging safety audits consumer awareness and standard safety practices it is ideal for food safety and service professionals food scientists and technologists policymakers restaurant owners academicians researchers teachers and students *Quantity Food Preparation, a Curriculum Guide* John J. MacAllister,1958 *Stewards Manual, 1904* Stewards association of New York city,1904 [Yale Law Journal: Volume 122, Number 3 - December 2012](#) Yale Law Journal,2013-01-16 One of the world s leading law journals is available in quality ebook formats This issue of The Yale Law Journal the third of Volume 122 academic year 2012 2013 features new articles and essays on law and legal theory by internationally recognized scholars Contents include John H Langbein The Disappearance of Civil Trial in the United States Daniel E Ho Fudging the Nudge Information Disclosure and Restaurant Grading Saul Levmore Ariel Porat Asymmetries and Incentives in Plea Bargaining and Evidence Production The issue also includes extensive student research on targeted killings of international outlaws Confrontation Clause jurisprudence as implemented in lower courts and the implied license doctrine of copyright law as applied to news aggregators Ebook formatting includes linked footnotes and an active Table of Contents including linked Tables of Contents for all individual articles and essays as well as active URLs in notes and extensive tables and properly presented figures and tables *The Food Service Manager's Guide to Creative Cost Cutting* Douglas Robert Brown,2006 This step by step guide will take the mystery out of how to reduce costs in four critical areas food beverage operations and labor

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web right triangles pythagorean theorem sines sin cosines cos tangents tan now suppose we know the hypotenuse and one side but have to find the other for example if 119 and 169 then $\sqrt{169 - 119^2} = \sqrt{14400} = 120$ so 120 we might only know one side but we also know an

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web a right triangle is a type of triangle that has one angle that measures 90° right triangles and the relationships between their sides and angles are the basis of trigonometry in a right triangle the side that is opposite of the 90° angle is the longest side of the triangle and is called the hypotenuse

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