



### House Opening Checklist

(Please Check Circles when line item is Completed)

- All ovens – cleaned with oven cleaner, including racks, stove tops
- Fryers cleaned with gas turned off, then reset for the start of school
- Grease pans washed
- Light fixtures in hood – removed and cleaned
- Grills, flat tops, cleaned and shiny
- Wash filter vents from hoods in dishwasher and replace
- Refrigerator Cleaning – racks, walls, drawers, etc.
- Dish machines – cleaned, free of debris, water turned on
- Have Coke/Pepsi re-establish connections, CO2, etc.
- Wipe down coke machines, juice machines and pour bleach water into drains
- Plug back in Coke machines, juice machines
- If you have a locked ice machine, contact ice company for hold
- Wipe out milk machines, remove milk bags
- Clean coffee pots and reset for start up
- All cereal dispensers cleaned, refilled or per COVID guidelines stored until able to use
- Sinks – scrubbed, left free of debris, including back splash
- Sweep and mop behind and under all equipment
- Floors, decks scrubbed, sanitized and mopped
- Clean mop buckets, drain buckets, clean mop heads
- All trash cans – scrubbed, drained
- Wipe walls, back splashes – free of grease, spots and debris
- Wipe down pantry and shelves and get ready to restock for food
- Pest control confirmed on regular basis through house
- Re-open accounts for delivery

Campus\_\_\_\_\_

House\_\_\_\_\_

Executive Chef\_\_\_\_\_

Sous Chef\_\_\_\_\_