

### Introduction

Preventative maintenance on kitchen equipment minimizes breakage, increases performance, reduces power consumption and extends the life of the equipment

### General

- ☐ Are hinges, handles, knobs, grates, etc. all in good condition?
- ☐ Does the gas fired equipment burn a steady blue flame?
- ☐ Are motors running smoothly and turning over properly?
- ☐ Are temperatures within +/- 2 degrees of the desired setting?
- ☐ Are door gaskets in good condition, no noticeable signs of wear or tear?
- ☐ Is water feed equipment de-limed on a periodic basis?
- ☐ Is hood system operating?
- ☐ Are hood filters clean?
- ☐ Are condensers free from dust and ice?
- ☐ Is fire suppression system operational?
- ☐ Has fire suppression system been inspected recently?
- ☐ Are all utilities confirmed on and resets checked?
- ☐ Are all chemicals labeled and stored properly?
- ☐ Operating equipment wiring is free from fraying, burnt power cords, or exposed wiring?

### Commercial Dishwashers

- ☐ Is the dishwasher free from lime buildup?
- ☐ Do all doors open easily?
- ☐ Is there no evidence of leaks?
- ☐ Is that pump intake screen in place?
- ☐ Do drain covers open and close easily?
- ☐ Is the incoming temperature of water is at least 180 degrees F for high temperature machines & 120 degrees F for chemical sanitizing machines?
- ☐ Are the wash and rinse arms and nozzles clean?
- ☐ Does the dishwasher automatically start when door is closed?
- ☐ Is the timed/ manual operation is working properly?
- ☐ Does automatic shutdown after \_\_\_\_\_ seconds?
- ☐ Are chemicals being primed through the lines?

### Refrigeration

- ☐ Evaporator coils (cold air) and condenser coils (warm air) are clean?
- ☐ Airflow of fans is un-obstructed?
- ☐ Fridges are not overstocked with product, air should move freely around all items, (especially sides and bottom of containers)?
- ☐ Employees are trained to prior to placing a service call, check that power is on and observe temperature pattern for one hour to avoid false alarms (check resets)?
- ☐ Evaporator coils are free of ice by visual inspection?
- ☐ All door gaskets seal from outside air completely?
- ☐ Cold pans sit flush in place, no bent corners?
- ☐ Defrost cycles are set during slow periods of business?
- ☐ Thermometers stored in the upper 1/3 or in the warmest section of the refrigerator to get accurate readings?
- ☐ Record the current temperature reading on the thermometer.

### Daily

- ☐ Change foil linings of grill, range, and flattop
- ☐ Disinfect prep surfaces
- ☐ Wipe down and clean your grill, range, flattop, and fryer. Don't forget to clean behind and underneath this equipment, too!
- ☐ Wash can opener
- ☐ Wash meat slicers
- ☐ Wipe down walls wherever there are splashes
- ☐ Mop floors
- ☐ Wash beverage dispenser heads in soda fountains
- ☐ Clean popcorn machine
- ☐ Disinfect waste disposal area to prevent pests and the spread of bacteria: mop floors around cans, and wash the exterior and interior of each can
- ☐ Run hood filters through the dishwasher

### Weekly

- ☐ Wash and sanitize walk-ins
- ☐ Delime sinks and faucets
- ☐ Clean ovens, including the walls, sides, and racks
- ☐ Use drain cleaners in floor drains



### Monthly

- ☐ Clean coffee machine
- ☐ Empty grease traps
- ☐ Clean ice machine (can be done every several months)
- ☐ Clean refrigeration coils to remove dust
- ☐ Wash walls and ceiling to remove grease buildup
- ☐ Wash behind hot line to prevent clogs
- ☐ Clean and sanitize freezers
- ☐ Change pest traps
- ☐ Wash vent hoods (can be done every several months)

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