

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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