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| Kitchen Schedule | | | | | |
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| **COOKING & CLEANING** | | | | | |
| **Category** | **Frequency** | **Description** | | | |
| Floor | Daily | * Clean Floors everywhere under sinks using Disinfectant. | | | |
| Walls | Weekly | * Use Microfiber cloth to clean the walls. | | | |
| Celling | Monthly | * Remove Cob webs with the dust free brooms. | | | |
| Exhaust Fans | Weekly | * Carefully Clean the exhaust fan blades. | | | |
| Freezers | Daily | * All Walk-in Freezers and Pantries are locked. | | | |
| Steamer | Weekly | * Clean Steamer after each use. | | | |
| Ovens | Weekly | * Oven Spills are cleaned and ovens are turned off. | | | |
| Utensils | Daily | * Clean all utensils Drawer. | | | |
| Sinks | Daily | * All Sinks are cleaned after use. | | | |
| Empty the bin | Once In two Days | * Clean the bin properly after the bin Emptied and cover with polythene bags. | | | |
| Chopping | Daily | * Check whether the knives are clean. | | | |
| Perishable Items | Daily | * Check the expiry date and remove if it is expired. | | | |
| Wash Vegetables | Daily | * Check the freshness and wash it thoroughly. | | | |
| Water | Daily | * Ensure to use proper Drinking Water. | | | |