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