



KITCHEN CHECKLIST

1. Refill napkins in basket.
2. Refill cups on carts.
3. Refill gloves in container.
4. Make sure every class room has 3 labeled measuring cups in basket.
5. Clean microwave inside and out.
6. Clean out both refrigerators/freezers & Bins once a week.
7. Wipe out both refrigerators every other day.
8. Clean tops of stoves, & outside of them.
9. Clean top of vent/light ranges.
10. Clean out the inside of the stoves, when needed.
11. Wash drying dish strainers.
12. Make sure to label milk when it is opened and date it. Please watch dates on milk.
13. Combine milk after the last lunch.
14. Wash silverware container.
15. Wash red baskets.
16. Date all snack.
17. Mark Temperatures.
18. Wash container for gloves and hairnets.
19. Make sure that the carts are being washed.