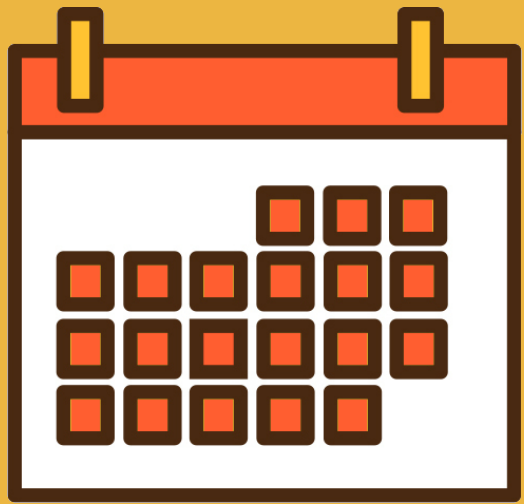


Kitchen Cleaning Schedule

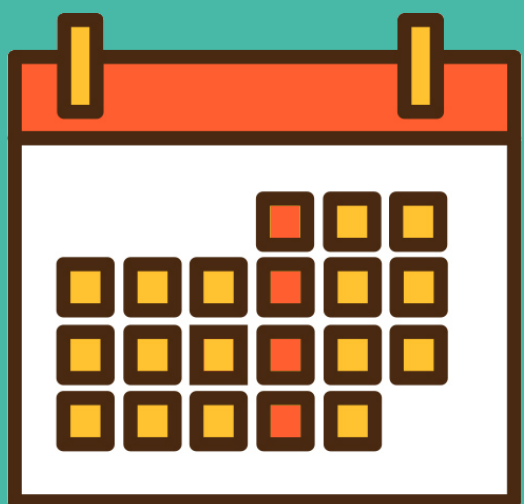
DAILY



- **Clean Countertops and Surfaces:** Wipe down all kitchen countertops, tables, and other surfaces after each meal preparation to prevent buildup and contamination.
- **Sweep and Mop Floors:** Sweep kitchen floors daily to remove crumbs and debris, and mop to eliminate spills and sticky spots.
- **Clean and Disinfect Sink:** Clean the sink with a disinfectant cleaner to remove food residue and bacteria, ensuring it's ready for the next use.
- **Empty Trash and Clean Bins:** Take out the rubbish every day and wipe down the rubbish bin to prevent odors and pest infestations.
- **Sanitize Cutting Boards:** Sanitize cutting boards by using a bleach solution or running them through the dishwasher to kill any bacteria.



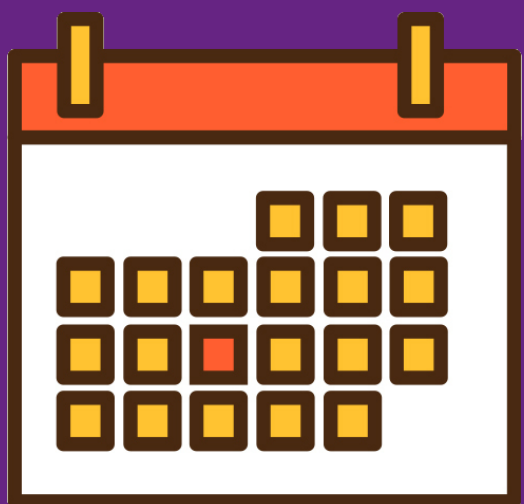
WEEKLY



- **Deep Clean Appliances:** Wipe down the exterior and interior of kitchen appliances such as the microwave, oven, and refrigerator to remove spills and stains.
- **Clean the Refrigerator:** Remove expired food, wipe down shelves and drawers, and organize items to ensure a clean and efficient refrigerator.



MONTHLY

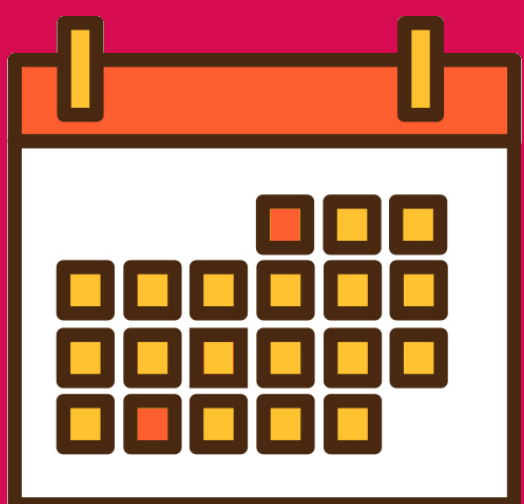


- **Clean the Oven:** Deep clean the oven to remove baked-on grease and food residues, keeping it in good working condition.

- **Wipe Down Cabinets and Drawers:** Clean cabinet doors and drawer fronts to remove grease, fingerprints, and splatters.



AS NEEDED



- **Clean Exhaust Fans and Filters:** Regularly clean kitchen exhaust fans and filters to remove grease buildup and ensure proper ventilation.

