

# Restaurant Kitchen Sanitation Checklist

Task	Completed	Notes
Wash and sanitize all food-contact surfaces		
Clean and sanitize sinks		
Sanitize kitchen equipment (e.g. ovens, mixers)		
Sweep and mop floors		
Empty trash and replace liners		
Check refrigerator and freezer temperatures		
Restock hand soap and sanitizer dispensers		
Clean and organize storage areas		
Inspect pest control measures		
Check staff hygiene compliance		

**Additional Notes:**