

Small Bakery Sanitation Checklist

Date:

Staff Name:

Task	Completed	Comments
Wash and sanitize all preparation surfaces		
Clean and sanitize baking equipment		
Sanitize sinks and faucets		
Empty and clean trash bins		
Sweep and mop floors		
Check and restock cleaning supplies		
Wipe down refrigerator and freezer handles		
Clean and sanitize display cases/shelves		
Wash hands before food handling		

Additional Notes: