

Commercial Kitchen Maintenance Daily Checklist

Week of: _____

Ranges & Ovens	S	M	T	W	T	F	S
Check the thermostat							
Check that door closes completely							
Ensure gas valves turn easily							

Griddles & Fryers	S	M	T	W	T	F	S
Extract oil from dirty grease cups							
Check surface and fry baskets for damages							

Refrigerators & Freezers	S	M	T	W	T	F	S
Keep a temperature log. The fridge should be at less than 40° F (4° C), and the freezer at 0° F (-18° C) ¹							
Ensure hinges are lubricated							

Dishwashers	S	M	T	W	T	F	S
Make sure the rinse arms move freely							
Check detergent, sanitization, and rinse aid chemical levels							
Check dish racks for any signs of bending or damages							
Check if dishwasher turns off automatically							

General Maintenance	S	M	T	W	T	F	S
Check temperatures in food storage areas							
Ensure all units are plugged into electricity							
Check motors for loud sounds or vibrations							
Check that any gas flames are a blue color							
Look for broken seals, valves, hinges, knobs, etc.							

¹according to the FDA.

Commercial Kitchen Maintenance Weekly Checklist

Week of: _____

Ranges & Ovens	Done	Notes
Make sure oven racks are level		
Check lights on hoods are working		
Inspect ducts for grease		

Griddles, Fryers & Grills	Done	Notes
Check for grease leaks and build-up on controls		
Check that the thermostat and high-limit switch is working		
Inspect power cords and connections for damages		

Refrigerators & Freezers	Done	Notes
Check evaporator and condenser coils for drips		
Check drain lines for signs of dust or dirt clogs		
Adjust defrost timers		

Dishwashers	Done	Notes
Check for water and chemical leaks		
Inspect for limescale build-up		
Check dishwashers are at an optimal temperature of approx 165°F (73.9°C) to 180 °F (82.2°C) ²		
Check if drains open and close properly		

General Maintenance	Done	Notes
Remove mineral deposits from water feed equipment		
Check combustion fan motors are working properly		
Schedule an electrician to repair electrical connections		

² according to the FDA.

Commercial Kitchen Maintenance Monthly Checklist

Month of: _____

Ranges & Ovens	Done	Notes
Look for cracks in burners		
Grease burner valves		
Keep burner ports unblocked		
Check grease drawer for leaks		

Griddles & Grills	Done	Notes
Calibrate the thermostat		
Check refrigerant level		

Refrigerators & Freezers	Done	Notes
Check temperature logs		
Avoid blocking the airflow of fans		
Inspect evaporator coils for ice build-up		
Ensure that door gaskets seal		

Dishwashers	Done	Notes
Check if the dishwasher timer and motor are working		
Check that dishwasher water intake filter is in place		
Schedule dishwasher appliance repair services as needed		
Check gaskets for debris build-up		

General Maintenance	Done	Notes
Make sure floor drains are clearing properly		
Check fire suppression system is functional		
Replace broken knobs, hinges, valves, or gaskets		

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