BEAR PAW SCOUT CAMP

CLEANING SCHEDULE – DINING HALL KITCHEN

USING UNIT:	FROM: TO:	LEADER:

KITCHEN AREA	BY: (INITIALS)
ALL STAINLESS TABLES CLEANED & WIPED DOWN WITH SANITIZER (TOP & BOTTOM)	
STEAM KETTLE EMPTIED, CLEANED & LID CLOSED (INSIDE & OUTSIDE)	
GAS STOVE CLEANED & WIPED DOWN (INCLUDING SIDES & BURNER AREA)	
GAS STOVE OVEN CLEANED, RACKS REPLACED	
GRILL TOPS CLEANED WITH SOAP & WATER, *NO ABRASIVE CLEANERS*	
OUTIDE OF GRILLS CLEANED, INCLUDING LOWER SHELF	
GRILL GARBAGE DRAWERS EMPTIED, CLEANED & IN PLACE	
CONVECTION OVENS CLEANED (INSIDE & OUTSIDE). RACKS REPLACED, DOORS LEFT OPEN	
LARGE FLOOR HOBART MIXER CLEANED. ALL PARTS CLEANED & STORED IN STORAGE ROOM.	
STACK WARMERS CLEANED (INSIDE & OUTSIDE). UNPLUGGED, RACKS REPLACED, DOORS OPEN	
MICORWAVE OVEN CLEANED (INSIDE & OUTSIDE)	
HAND WASH SINK CLEANED & SANITIZED	
C-FOLD TOWEL DISPENSOR FILLED – KEY IN BROOM CLOSET	
ALL WALLS CLEANED	
FLOOR SWEPT (INCLUDING BEHIND AND UNDER ALL APPLIANCES, TABLES & STORAGE RACKS)	
ALL BROOMS RETURNED TO BROOM CLOSET AND HANGING UP OFF FLOOR	
FLOOR MOPPED USING NEUTRAL CLEANER – EMPTY MOP BUCKETS OUTSIDE	
ALL GARBAGE CANS EMPTIED AND WASHED OUT	
ALL CARTS CLEANED & SANITIZED	
EXHAUST FANS ARE OFF	
ALL INSIDE DOORS ARE CLOSED (NO NEED TO LOCK)	
ALL PERISHABLE FOOD ITEMS REMOVED	
ALL LIGHTS ARE OFF (EXHAUST HOOD, DIRTY ROOM, STORAGE ROOM, STORAGE ROOM FAN)	
KITCHEN FOOD PREPERATION AREA	
ALL STAINLESS AREAS CLEANED & WIPED DOWN WITH SANITIZER (TOP & BOTTOM)	
MEAT SLICER CLEANED.	
SMALL HOBART MIXER CLEANED (ALL PARTS CLEANED & STORED IN STORAGE ROOM)	
ALL PERISHABLE FOOD ITEMS REMOVED	
ICE MACHINED CLEANED & SANITIZED (ALL ICE REMOVED, DOOR OPEN, OUTSIDE CLEANED)	
FLOOR SWEPT, INCLUDING OFFICE AREA	
FLOOR MOPPED WITH NEUTRAL CLEANER, INCLUDING OFFICE AREA	
HAND WASH SINK CLEANED & SANITIZED	
C-FOLD TOWEL DISPENSOR FILLED – KEY IN BROOM CLOSET	
ALL GARBAGE CANS EMPTIED AND WASHED OUT - LINERS REPLACED	
THERMOSTAT SET TO 55 DEGREES	
OUTSIDE DOOR CLOSED & LOCKED	
KITCHEN RESTROOM	
SINK CLEANED	
TOILET CLEANED	
TOILET PAPER DISPENSER FILLED – KEY IN BROOM CLOSET	

KITCHEN RESTROOM (C0NT.)	
C-FOLD DISPENSERS FILLED – KEY IN BROOM CLOSET	
GARBAGE CAN EMPTIED. LINER REPLACED. (CAN CLEANED IF NEEDED)	
FLOOR SWEPT	
FLOOR MOPPED WITH NEUTRAL CLEANER	
WALK-IN COOLER / FREEZER	
ALL PERISHABLE FOOD ITEMS REMOVED (UNLESS OTHER DISPOSAL ARRANGED WITH RANGER)	
ALL STORAGE RACKS CLEANED & SANITIZED	
FLOOR SWEPT	
FLOOR MOPPED WITH NEUTRAL CLEANER	
DRY STORAGE AREA	
FLOOR SWEPT (INCLUDING UNDER ALL STORAGE RACKS)	
FLOOR MOPPED WITH NEUTRAL CLEANER (INCLUDING UNDER ALL STORAGE RACKS)	
LIGHT & FAN OFF	
ONLY FOOD ITEMS WITH VALID EXPIRATION DATE MAY REMAIN UNTIL NEXT EVENT	
MECHANICAL ROOM	
FLOOR SWEPT (INCLUDING UNDER ALL STORAGE RACKS)	
FLOOR MOPPED WITH NEUTRAL CLEANER (INCLUDING UNDER ALL STORAGE RACKS)	
MOP BUCKETS EMPTIED OUTSIDE, NOT IN SLOP SINK	
ALL WET MOPS HUNG OUTSIDE TO DRY	
ALL BROOMS RETURNED TO BROOM CLOSET AND HANGING UP OFF FLOOR	
DIRTY DISH ROOM	
ALL STORAGE RACKS CLEANED & SANITIZED	
ALL DINING ITEMS CLEANED & STORED (DISHES, CUPS, SILVERWARE, GLASSES, BOWLS)	
ALL SERVING ITEMS CLEANED & STORED (PLATTERS, SILVERWARE, BOWLS, CUPS)	
ALL POTS, PANS, SERVING PANS, CLEANED & STORED	
ALL OTHER COOKING ITEMS CLEANED & STORED. (SILVERWARE, KNIVES, LADDLES, ETC.)	
ALL GARBAGE CANS EMPTIED AND WASHED OUT – LINERS REPLACED	
DISH WASHER TURNED OFF	
DISHWASHER WATER EMPTIED AND COLLECTION BASKET CLEANED OUT	
ALL SINK AREAS CLEANED & WIPED DOWN	
BOTH C-FOLD DISPENSERS FILLED	
FLOOR SWEPT (INCLUDING UNDER ALL SINKS, STORAGE AREAS & BIG DIPPERS)	
FLOOR MOPPED WITH NEUTRAL CLEANER (INCLUDING UNDER ALL SINKS & STORAGE AREAS)	
ALL DISH RACKS CLEANED & STORED	
LIGHT & EXHAUST FAN OFF	

IF CLEANING SUPPLIES ARE NEEDED, PLEASE CONTACT CAMP RANGER IMMEDIATELY.