

# DISHWASHER CHECKLIST

## Opening Checklist

- Turn Dishwasher On and Fill Chemicals
- Set Up Three Compartment Sink
  - Empty and Re-set Three Compartment Sink Every Hour to Keep Clean and Sanitary
- Clean & Sanitize Kitchen & Dining Room Floors
- Clean & Sanitize Hand-washing Stations
  - Check Towels & Soap Dispensers
- Clean & Sanitize Food Delivery Area
  - Clean & Sanitize Trays & Jacks
- Clean & Sanitize Bathroom Surfaces
  - Clean & Sanitize Floors
  - Check Towels, Toilet, & Soap Dispensers
- Clean & Sanitize Hand-washing Stations
- Clean & Sanitize Dumpster/Trash Area
  - Make Sure Trash Cans Have Bags
- Clean & Sanitize Outside of Restaurant
  - Pick Up Any Outdoor Trash

## Closing Checklist

- Clean & Sanitize Dish Machine & Sink
- Put Away All Clean Dishes
- Clean & Sanitize Bathrooms
- Clean & Sanitize All Floor Areas
- Clean & Sanitize Hand-washing Stations
- Empty, Clean & Sanitize Trash Cans
- Clean & Sanitize Outside of Restaurant

\*This information is for guidance only. Please consult the CDC and your states health department for up-to-date practices.

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