



PARISH KITCHEN CLEANUP Checklist

<p><u> </u> All counters wet wiped off and dried, no drips or stains</p> <p><u> </u> Serving warmers clean/empty</p> <p><u> </u> Serving counters clean/empty</p> <p><u> </u> Sinks clean/empty</p> <p><u> </u> All dishes/pots/silverware dried and put away. Empty the sink area.</p> <p><u> </u> Sink backsplash clean</p> <p><u> </u> Microwave clean/empty</p> <p><u> </u> Stove clean/empty</p> <p><u> </u> Grill clean/empty</p> <p><u> </u> Oven Clean/empty</p> <p><u> </u> Leave cleanup kit in kitchen</p>	<p><u> </u> Preparation areas clean</p> <p><u> </u> Rolling table tops clean</p> <p><u> </u> All trays cleaned and put back</p> <p><u> </u> Serving Areas Clean</p> <p><u> </u> Floor swept and mopped. Mop is in the scullery behind the swinging doors in dining room.</p> <p><u> </u> If used, bathroom clean</p> <p><u> </u> Wash station by freezer clean</p> <p><u> </u> Nothing left behind</p> <p><u> </u> Recycled cans and bottles in proper containers</p> <p><u> </u> All garbage taken out to dumpster behind Serra Center</p>
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Thank you in advance for your kindness to others who will use the kitchen later! Questions? Comments? Facilities 757-3250 X325