



PEST CONTROL

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Restaurant Cleaning Schedule

Daily

- Clean meat slicers, can openers
- Wipe down all walls around prep areas.
- Mop floors.
- Clean beverage dispensers heads and taps.
- Clean top/bottom of range and fryers.
- Change foil linings for grill/range/flattop.
- Pull, sanitize, and degrease hood filters.

Weekly

- Wash and sanitize walk-ins all shelving.
- De-lime sinks.
- Clean ovens, including the walls sides and racks.
- Use drain cleaners on all floor/sink drains.
- Degrease and wipe all legs/wheels of equipment.
- Defrost ice machine; clean and sanitize coils.

Monthly

- Empty grease traps.
- Clean all refrigerator coils.
- Clean/degrease vent hood completely along with surrounding walls.