Cleaning Checklist for Nutrition & Food Services	
Philadelphia VA Medical Center & CLC Kitchen	
✓	Scope of Work:
	Clean and sanitize walls with appropriate cleaning agent. Walls will be dry and streak free
	Deep clean floors including grout with power washer. Floors including baseboard areas, corners and hard to reach areas will be free of debris & stains
	Clean, sanitize and polish all stainless steel equipment, transport carts (non electrical) and stainless steel tables and surfaces using appropriate
	cleaning agents. Equipment will be clean, free of dust and debris and without streaks. Cart washer should to used to clean interior and exterior of carts.
	Clean inside and outside of all production equipment including ovens, steam kettles, steamers, choppers and grills using appropriate cleaning agent.
	Clean and sanitize inside walls and floors and ceiling of retherm refrigerators. Walls will be streak free
	Clean and sanitize walls, floors and ceilings of all storage areas, including dry storage, walk-in refrigerators, and freezers. Must be streak free. Entire try line including belt, knobs, will be cleaned using appropriate cleaning agent.
	Clean entire soffit above tray line. Must be free of dust and debris.
	Clean all vents and light covers. Must be dust free.
	Use appropriate cleaning agents while on premises. Must take empty containers of cleaning agents off-premises. Provide copy of MSDS to Nutrition & Food Service Management for all cleaning, sanitizing and polishing products used.
	Do not clean, sanitize or polish re-therm (electrical) carts
	Power wash loading dock floors and walls to double doors. Must be free of dirt and debris.
	Cleaning is accomplished to a total of 6-8 nights. Between the hours of 7pm-3am.
	Notes from Kitchen Staff to Cleaner:
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Cleaner Signature for completion