



BOH Daily Cleaning Schedule

Back-of-house daily cleaning checklist for commercial kitchens. Print one per week and tick off each task as completed.

Week Commencing:		Location:	
Completed By:		Reviewed By:	

Daily BOH Cleaning Tasks

Task	Mon	Tue	Wed	Thu	Fri	Sat	Sun
Clean and sanitise all food preparation surfaces							
Clean chopping boards and store correctly							
Wipe down ovens, hobs, grills and fryers							
Wipe extraction hood filters							
Sweep and mop kitchen floor							
Mop walk-in fridge/freezer floors, wipe shelves							
Empty waste bins and clean surrounding area							
Clean dishwasher interior and check filters							
Restock handwash stations (soap, paper towels, sanitiser)							
Clear and clean drainage channels							
Wipe down storage shelving and racking							
Clean staff changing area and lockers							

BOH Sign-off

Date:		Initials/Signature:	
Corrective Action / Notes			



Go digital with Forkto
 Version control, instant updates, audit-ready records.
forkto.com/resources/checklists/boh-cleaning-schedule

This template is provided by Forkto (SlantedBox Ltd) for guidance purposes only. It is the responsibility of the food business operator to review, adapt, and maintain this document as part of their own food safety management system. This template does not constitute food safety consultancy. Forkto accepts no liability for any loss, damage, or regulatory action arising from the use of this template.