

Kitchen Cleaning Checklist

By Household-Management-101.com

Daily

- Clean up dishes, pots and pans after each meal
- Run dishwasher as needed (and empty when clean)
- Wipe down kitchen counters, table and stove top
- Empty trash can
- Sweep floor
- Change out kitchen towels
- Wipe up spills as they occur

Weekly

- Clean out refrigerator and freezer of older food
- Mop kitchen floor
- Check cleaning supplies, and restock as necessary
- Flush kitchen drain with boiling water
- Disinfect kitchen counters and other food work surfaces
- Take out recycling

Monthly

- Clean coffee maker
- Clean dishwasher, inside and out
- Clean oven (may need to do less often, depending on the amount of use)
- Clean kitchen sink drain with vinegar and baking soda drain cleaner
- Clean inside of refrigerator
- Clean garbage can
- Clean microwave
- Wipe outside of kitchen appliances
- Wipe down areas that accumulate cooking grease with a degreaser
- Wash kitchen rugs
- Dust light fixtures
- Make sure pest control methods working and are properly supplied
- Update pantry and freezer inventories
- Straighten cabinets and drawers