



Simple Maintenance Checklist for Your Kitchen Staff

PROFESSIONAL GUIDE FOR RESTAURANTS AND FOODSERVICE OPERATORS

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Commercial Kitchen Equipment Maintenance Checklist

Use this checklist to help staff perform consistent daily, weekly, and monthly equipment care. Establishing simple maintenance routines supports reliable operation, reduces unexpected downtime, improves overall kitchen safety, and helps extend the life of your equipment.

Daily Maintenance Checklist

- ☐ Wipe down equipment surfaces, handles, and controls
- ☐ Empty, clean, and reinstall drip trays
- ☐ Check and record refrigeration temperatures
- ☐ Remove food debris from burners, grates, crumb trays, and cooking surfaces
- ☐ Clean splash areas around ranges, fryers, and prep equipment
- ☐ Check pilot lights and indicator lights
- ☐ Verify doors close and seal properly
- ☐ Inspect equipment for leaks, loose parts, unusual noises, or odors
- ☐ Report any issues, error codes, or performance concerns to management

Weekly Maintenance Checklist

- ☐ Deep clean ovens, grills, fryers, and ranges
- ☐ Clean refrigeration condenser coils and surrounding areas
- ☐ Wash and reinstall filters and grease traps
- ☐ Inspect door gaskets for cracks, gaps, or wear
- ☐ Check hinges, handles, and latches
- ☐ Inspect hoses, cords, and electrical connections
- ☐ Test thermostat and control responsiveness
- ☐ Check equipment leveling on legs or casters

Monthly Maintenance Checklist

- ☐ Deep clean refrigeration interiors, shelving, and door tracks
- ☐ Flush and clean refrigeration drain lines
- ☐ Inspect evaporator fans and interior airflow
- ☐ Check calibration on thermometers, timers, and controls
- ☐ Inspect ventilation hoods and accessible duct areas
- ☐ Review maintenance and temperature logs
- ☐ Check gas connections and shutoff accessibility
- ☐ Schedule professional preventative maintenance

For professional preventative maintenance, inspections, or repairs, schedule service with **STAR Foodservice Equipment Repair**. Our experienced technicians help keep commercial kitchens running reliably by identifying issues early and servicing equipment according to manufacturer recommendations.

Contact Star Foodservice Equipment Repair

- Phone: (319) 552-5691
- Website: www.starfoodequipment.com
- Drop off: 6201 South Gateway Dr., Marion, IA 52302

Your trusted partner for commercial kitchen equipment maintenance and repair.