

How to clean the kitchen in 12 easy steps.

0. Ask the kitchen manager how to use the cast iron pans.

1. PUT AWAY FOOD

- One hour after dinner is served.
- Do not store food in pots or pans. Transfer to tupperware.
- Tape label with date, what the food is, and V* (vegan) / V (vegetarian) / P (fish) / M (meat) / GF (gluten-free) / D (dairy).

2. WASH DISHES

- Wash all dirty dishes and cookware in the kitchen and dining room.
- If the cooks left a big mess, ask them to clean the pots and appliances they used. Do not just leave these behind.

3. STERILIZE DISHES

- Warm up the sterilizer with an empty cycle.
- Sterilize anything that people eat or drink from.
- Do not sterilize pots, pans, appliance parts, and kitchen knives.
- Put away and store sterilizer trays above the island.
- Clean out interior junk of sterilizer.
- Run drain cycle on sterilizer. Make sure it turns off.

4. CLEAN SURFACES

- Clear items off of dining room tables and all countertops (except large appliances by back porch).
- Spray with soapy water.
- Scrub thoroughly with sponge and use steel wool for any caked residue.
- Wipe dry with kitchen rag.
- Remove burner tops and wipe stovetop down with water. Replace burner tops.
- If griddle is dirty, wipe with water (no soap).
- Clean the top of the sterilizer.

5. CLEAN APPLIANCES used for that night's dinner if any (e.g. rice cooker).

6. TAKE OUT COMPOST

- Empty orange compost bin into one of the white compost barrels in the back yard.
- Wash it out with garden hose or in sink.
- Tightly shut the top on and return it next to the trash.

7. CLEAN SINK: dispose of gunk in drain strainers and wash the whole sink with a sponge.

8. SWEEP THE FLOOR

- Sweep the kitchen and dining room floors thoroughly with a broom.
- Put chairs on the tables to get them out of the way.

9. MOP THE FLOOR

- Fill mop bucket with hot water and a dash of cleaner (vinegar, Dr. Bronners, bleach, or all-purpose soap).
- Mop all tiled areas of kitchen and dining room.
- If you have time, mop the rest of the dining room also.

10. TAKE OUT RECYCLING: Sort recycling into the correct "Paper" or "Containers" recycling bins out back.

11. TAKE OUT TRASH

- Take trash to the dumpster out front.

- Double-bag the trash can with two large black trash bags, pulling the edge of the bag over the handles of the can and tying inner and outer bag together tightly.

12. CHECK around kitchen and dining room if anything disgusting is sitting out or happening (i.e. rotting fruit, open bread containers, shelves looking particularly bad). Clean it up.