

Check List Routine for the Kitchen Sink Drain Cleaning (Preventing Blockages)

Make it easy. Do it every day. This process stops smells, slow drains, and clogs that cause shutdowns.

Every shift (every bay)

- Before washing, scrape food into bins.
- Every bay should have a strainer.
- Empty strainers before they overflow.
- Wipe pans first; don't wash heavy grease straight into the sink.

End of the day (close)

- Take out the strainers and scrub them (don't just rinse them)
- Brush the drain throat and tailpiece
- Flush with hot tap water for 1 to 2 minutes
- After closing, use an enzyme drain maintainer and leave it overnight

Every week

- Deep brush procedure for all bays
- Check for early warning symptoms like a slow swirl, a grumble, a smell, or drain flies.
- Make sure that no starch (rice, pasta, thick sauces) is being dumped into the sink

Every month (or more often for kitchens that make a lot of food)

- Check traps and fittings for maintenance (if site policy allows it)
- Check in with staff about controlling FOG (Fats, Oils, Grease). If the problems keep happening, schedule a professional line clean.

Quick Log (check and sign)

Site/Area: _____ **Week of:** _____

Daily Close (first):

Mon ____ Tue ____ Wed ____ Thu ____ Fri ____ Sat ____ Sun ____

Check once a week (tick): Done Initial: ____ Notes: _____

Monthly Check (tick): Done Initial: ____ Notes: _____