
Commercial Grill Cleaning Manager's Inspection Checklist

A quick, printable checklist for kitchen managers to keep the cook line safe, consistent, and inspection-ready between professional deep cleans. Save it, print it, and hand it to your closing crew.

Every day (at close)

- ☐ Scrape and wipe down grill grates while still warm
- ☐ Clean and re-season the flat-top griddle; empty the grease trough
- ☐ Empty and wipe the grease and drip trays
- ☐ Clear food debris from the cook box and burner area
- ☐ Wipe exterior surfaces, knobs, and shelves

Every week

- ☐ Remove grates and radiants/briquettes and soak off carbon
- ☐ Check burner ports for grease or debris causing weak or uneven flames
- ☐ Clean under and behind the grill where grease collects
- ☐ Inspect grease-management trays for backup or overflow
- ☐ Look for early carbon crust on grates and the griddle plate

Monthly / professional deep clean

- ☐ Full teardown and degrease of grates, radiants, and cook box
- ☐ Deep-clean the griddle plate back to an even cooking surface
- ☐ Clear carbonized grease that daily and weekly cleaning can't reach
- ☐ Degrease hard-to-reach areas below and behind the cook line
- ☐ Reassemble, safety-check, and confirm even, reliable heat

Fire-safety check

- ☐ No heavy grease or carbon buildup on grates, radiants, or in the cook box
- ☐ Grease and drip trays emptied — nothing overflowing under the line
- ☐ No history of flare-ups or heavy smoke during recent service
- ☐ Class K fire extinguisher present, charged, and accessible
- ☐ Cook-line staff know how to shut off gas and use the extinguisher

Health-inspection readiness (cooking equipment)

- ☐ Cooking surfaces visibly clean and degreased, not caked with carbon
- ☐ Grease-management system clean and functioning
- ☐ No off or burnt flavors transferring to food (a sign of buildup)
- ☐ Deep-clean records/dates on file to show a maintenance routine
- ☐ Any inspector grease comments from last visit addressed

When to call a professional

- ☐ Flare-ups, heavy smoke, or grease pooling under the line
- ☐ Uneven cooking, cold spots, or longer cook times
- ☐ A thick carbon crust a scraper won't cut through
- ☐ A health inspection coming up soon
- ☐ It's been months since the last professional deep clean

This checklist covers the cooking equipment — grills, griddles, and char-broilers. Kitchen exhaust hoods and ducts (NFPA 96) are a separate, certified service.

This checklist is an educational tool, not an inspection or a compliance certification. Fire-code requirements — including NFPA 96 — depend on your equipment, jurisdiction, and operation; consult your local authority having jurisdiction or a qualified professional.

Don't have time to keep up? We deep-clean commercial cook lines on-site, around your service hours — one-time or recurring. Call or text **(630) 423-6164** for a fast estimate.