

# Bakery Cleaning Checklist

Daily Production, Retail & Equipment Cleaning — Clean Group | [commercialcleaning.au](https://commercialcleaning.au)

Use this checklist to maintain food-safe hygiene standards across your bakery. Covers pre-production, during-production, post-production, retail areas, and equipment cleaning.

## Pre-Production Cleaning (45 Minutes Before First Batch)

- Sanitise all benchtops and food-contact surfaces
- Wipe down equipment surfaces (mixers, sheeters, moulders)
- Degrease floors in high-traffic production zones
- Restock handwash stations (soap, paper towel, sanitiser)
- Check and clean proofer racks
- Verify all cleaning chemicals are TGA-registered and food-safe

## During-Production Cleaning

- Manage flour dust on all surfaces continuously
- Clean butter and oil splatter during lamination
- Mop egg wash drips and slip hazards from floors immediately
- Maintain spill response readiness throughout production
- Wipe down shared equipment between batches
- Use food-safe sanitisers only (TGA-registered products)

## Post-Production Deep Clean (90–120 Minutes)

- Disassemble and scrub mixer attachments
- Scrub proofer racks and trays
- Degrease oven exteriors
- Clean extraction hood filters
- Mop and scrub all floors with alkaline degreaser
- Sanitise every food-contact surface

- Clean and organise storage areas
- Complete 63-point bakery hygiene audit checklist

## Retail and Customer-Facing Areas

- Clean display cabinets inside and out (twice daily)
- Polish glass frontage before opening and after lunch rush
- Sanitise EFTPOS terminals and counter surfaces hourly during peak
- Clean display lighting fixtures weekly (flour dust accumulation)
- Clean and sanitise cabinet shelving and trays during midday rotation
- Wet-mop tiled floors during quiet periods only (slip prevention)
- Dust-mop polished concrete with treated microfibre pads daily
- Rotate entrance mats and anti-fatigue mats weekly for laundering
- Maintain spotless bathroom facilities for dine-in customers

## Extraction Systems & Equipment (Scheduled)

- Clean extraction hoods and filters (every 6 weeks)
- Full ductwork cleaning (every 6 months)
- Clean mixer bowls and attachments after every production run
- Deep clean oven interiors weekly (enzyme-based cleaner only)
- Clean cool room floors and shelving weekly
- Check cool room door seals for mould growth (fortnightly)
- Coordinate annual evaporator coil cleaning with refrigeration technician
- Flag maintenance issues (failing seals, blocked drains, shelf spacing)

## Commercial Kitchen Zone Frequency Guide

- Cooking line: degrease and sanitise after each service
- Cold storage: weekly strip, clean, and temperature log
- Exhaust hood and filters: monthly chemical soak and pressure clean
- Dining floor: sweep, mop, and spot treat after each service
- Grease trap: quarterly pump-out by licensed contractor

## Pro Tips

- Complete pre-production cleaning before bakers start — allow 45 minutes minimum
- Use enzyme-based oven cleaners to avoid flavour contamination from sodium hydroxide

- Apply glass cleaner to cloths, never spray directly near exposed food products
- All chemicals must be TGA-registered and comply with AS 4332 where gas ovens are present
- Keep signed checklists for council health inspection compliance records