

# Cleaning Checklist

Maintain a top-notch appearance and positive impressions by ensuring your store is clean, safe, and inviting to keep customers coming back for more.



**Maintain good outdoor lighting in the evenings and early mornings. Gas stations with above-average outdoor lighting ratings had 25.9% more visits than those with below-average ratings.**  
— CStore Decisions

## EXTERIOR

- ✓ Remove any trash and debris from the parking lot, sidewalks, and landscaping daily.
- ✓ Sweep and pressure wash the entrance area weekly.
- ✓ Clean and organize the dumpster area weekly.
- ✓ Check and replace any burnt-out exterior lights monthly.
- ✓ Check for any damage to the building or signage and make any necessary repairs monthly.



**Never use glass cleaner on Plexiglass Sneeze guards, as they will crack or shatter.**

**“Foodservice sales account for about 26% of in-store sales. That's why it's crucial to prioritize food safety.”** — NACS



## INTERIOR

- ✓ Clean and organize all display cases, shelves, and merchandise weekly.
- ✓ Dust all surfaces, including light fixtures, fans, and vents weekly.
- ✓ Vacuum or mop all floors and carpets daily.
- ✓ Clean all windows, mirrors, and glass surfaces daily.
- ✓ Sanitize all high-touch surfaces such as door handles, countertops, and tables daily.



**If you have a Hatco Humidified Warmer and need assistance removing lime, check out this helpful video tutorial.**

[WATCH VIDEO](#)

## FOODSERVICE

- ✓ Avoid clutter around the foodservice area to prevent insect infestations.
- ✓ Ensure proper food storage and temperature control.
- ✓ Inspect and deep clean all foodservice equipment.
- ✓ Sanitize the prep table and all utensils before and after use.
- ✓ Use QR code stickers for quick help on how to clean equipment.
- ✓ Wear gloves when handling and preparing food.
- ✓ Disinfect work areas with a clean towel and sanitizer solution before and after preparing food.

**Get our oven maintenance tips!**

[MORE RESOURCES](#)



**Visit [servsafe.com](https://www.servsafe.com) to learn more about ServSafe® and ensure your foodservice is up to industry standards.**

## FIND MORE CLEANING TIPS!

**Hunt Brothers® Pizza partners can find free sanitation tips on the Pizza Portal or from their Account Manager. To ensure food safety, hang the tips in prominent areas so the staff can easily access them.**

[CHECK IT OUT](#)

