



Generic Grill Checklist



Daily Tasks

- ☐ Thoroughly scrape and clean the cooking grates after each use to remove leftover food particles and prevent buildup, ensuring the grill is ready for the next cooking session.
- ☐ Empty and wash the grease tray or catch pan to avoid grease accumulation, which can lead to flare-ups or fires if left unattended.
- ☐ Wipe down all exterior surfaces with a food-safe degreaser, focusing on removing any grease splatters or stains to maintain a clean and tidy appearance.
- ☐ Check all knobs, igniters, and the control panel for proper function by turning them on and off, ensuring they work smoothly without any resistance or delay.
- ☐ Carefully inspect gas or electrical connections for any signs of leaks or damage, such as cracks or fraying, to prevent potential hazards.

Weekly Tasks

- ☐ Deep clean the grates and burner covers by soaking them in soapy water and scrubbing them with a brush to remove stubborn residue and maintain optimal grilling conditions.
- ☐ Remove and clean flame tamers or heat shields, ensuring they are free from grease and debris to promote even heating and prevent flare-ups.
- ☐ Clean the drip pan thoroughly and check for any clogs or overflow that might impede its function, ensuring efficient grease management.
- ☐ Inspect igniters and electrodes for signs of corrosion or buildup, cleaning them as necessary to guarantee reliable ignition every time.

Monthly Tasks

- ☐ Inspect burner ports for blockages or uneven flames by observing the flame pattern and cleaning any clogged ports with a thin wire or brush.
- ☐ Check hoses, valves, and regulators for wear or leaks by looking for signs of cracking, brittleness, or damage, and replace any compromised components.
- ☐ Clean the interior housing and venting areas to remove dust, grease, and debris that could affect performance or safety.
- ☐ Test temperature accuracy using a calibrated thermometer, adjusting settings as needed to ensure precise cooking temperatures.

Quarterly Tasks

- ☐ Perform a comprehensive ignition system test by checking each component's functionality, ensuring the grill lights efficiently and safely.
- ☐ Review grease management and disposal practices, ensuring compliance with safety standards and environmental regulations.
- ☐ Conduct staff refresher training on grill safety and cleaning procedures, emphasizing the importance of regular maintenance and safe operation techniques.

Annual Tasks

- ☐ Schedule a professional inspection and servicing to address any underlying issues and ensure the grill is in peak condition for the upcoming year.
- ☐ Replace worn parts such as gaskets, hoses, igniters, and burner heads to maintain optimal performance and safety standards.
- ☐ Perform a thorough safety audit and compliance check, verifying that all procedures and equipment meet the latest industry guidelines and regulations.

By following this checklist, you will ensure that your grill operates safely and efficiently, reducing downtime and extending its lifespan. For any questions or further assistance, please contact ProphetPrep support.