

COMMERCIAL KITCHEN CLEANER EVALUATION CHECKLIST

Use this checklist before committing to any cleaning product for your operation.

☐ Staff and workplace safety

The cleaner should not require PPE for routine use, and repeated exposure should not create respiratory or skin risks. Traditional products often release volatile organic compounds that compromise air quality for kitchen staff.

Ask: Does this product require safety eyewear or ventilation for every application? Is there a Safety Data Sheet requirement?

☐ Surface and material compatibility

The formula should be safe on stainless steel, aluminum, and plastic without causing corrosion or degradation with repeated use. Surface damage compounds over time and accelerates equipment replacement costs.

Ask: Is it aluminum-safe? Has it been tested on the specific materials in your kitchen?

☐ Environmental and disposal impact

Non-toxic, biodegradable products eliminate the need for hazardous waste disposal and reduce your operation's chemical footprint.

Ask: Is it biodegradable? Are there special disposal requirements or costs?

☐ Performance and compliance | Residue behavior

A cleaner that leaves behind a film on surfaces after rinsing will attract soil faster and can create compliance issues near food-contact areas. Test on your surfaces before deploying at scale.

Ask: Has it been tested on food-contact surfaces in your kitchen?

☐ Performance and compliance | Regulatory fit

The product should support HACCP compliance and align with FDA or NSF guidelines for food-contact surfaces, because your cleaning program directly affects your ability to pass health inspections.

Ask: Is it NSF-certified or FDA-approved for food-contact use? Does it support your HACCP documentation?

☐ Total cost of use

Single-use products that require daily mixing and disposal cost more over time than systems that remain active across multiple uses. Calculate true cost by factoring in water, labor, and chemical volume together.

Ask: How long does one fill stay active? What is the total cost per cleaning cycle including water and labor?