

Shared commercial kitchen cleaning: what we clean

Walk the kitchen with its manager during a booking block and tick each station.

Kitchen _____ Address _____
Walked by _____ Date _____

Prep line stations

- ☐ Shelving above the line
- ☐ Wall panels and backsplash
- ☐ Work surface and undershelf
- ☐ Reach-in doors and their gaskets
- ☐ Ranges, griddles and fryer surrounds degreased
- ☐ Switches, door edges and handles
- ☐ Tenant-owned equipment left alone unless listed by name

Walk-ins and dry storage

- ☐ Walk-in shelving, door seals and handles
- ☐ Strip curtains
- ☐ Walk-in floor around each tenant's labeled space
- ☐ Dry storage shelves dusted
- ☐ Spilled flour and sugar swept up
- ☐ Floor mopped beneath the bottom shelf

Dish area, floors and drains

- ☐ Sinks and drain boards
- ☐ Outside of the dish machine
- ☐ Splash walls scrubbed
- ☐ Floors degreased, rinsed and squeegeed to the drains
- ☐ Floor sinks and grates lifted and cleared
- ☐ Cove base corners scrubbed
- ☐ Quarry tile and sealed concrete deep-scrubbed on a cycle

Shared equipment

- ☐ Ice machine, scales and proofing cabinet wiped outside
- ☐ Shared racks wiped and returned to their bay

Restrooms, lockers and break area

- ☐ Restrooms cleaned and dispensers filled
- ☐ Locker fronts, benches and handles
- ☐ Break tables cleaned
- ☐ Trash and recycling taken to the enclosure
- ☐ Hand sinks along the line scrubbed and stocked

Turnovers and inspection days

- ☐ Line, sinks, floor and trash between bookings
- ☐ Detail visit before a health inspection on the calendar
- ☐ Walk-in seals, wall panels and floor sinks on a weekly or monthly rotation
- ☐ Extra visits for holiday and seasonal surges

Notes
