

Ghost kitchen and delivery-only kitchen cleaning: what we clean

Walk the units and shared core during a rush and tick each reset and overnight task.

Site _____ Address _____

Walked by _____ Date _____

Resets between rushes

- ☐ Debris cleared from the line
- ☐ Prep tables wiped and sanitized
- ☐ Spills mopped
- ☐ Bins emptied before dinner tickets start
- ☐ Hand sinks cleaned and stocked

Packing area and courier lobby

- ☐ Packing tables wiped and the space beneath cleared
- ☐ Bag shelves dusted
- ☐ Shelves and hooks for insulated carriers wiped
- ☐ Entry mats vacuumed
- ☐ Path from the door to the pickup shelf mopped
- ☐ Outside handle and push plate wiped
- ☐ Pickup shelves, order screens and door pulls
- ☐ Driver waiting lobby cleaned and mopped
- ☐ Pickup door glass kept clear for posted order numbers

Walk-ins and drains

- ☐ Walk-in shelving, gaskets, handles and floors, brand by brand
- ☐ Labeled boxes left where they sit
- ☐ Floors degreased and squeegeed to the drains
- ☐ Drains cleared every night
- ☐ Grease along the cove base cut back

Staff rooms and waste

- ☐ Shared restrooms, lockers and break table serviced
- ☐ Every dispenser refilled
- ☐ Cardboard, containers and food waste out of the building
- ☐ Bins wiped and the floor under them mopped
- ☐ Back hallway clear between the line and the door

Overnight and turnovers

- ☐ Walls and backsplashes degreased
- ☐ Inside of empty reach-ins wiped
- ☐ Light switches and door edges
- ☐ Equipment exteriors
- ☐ Waste bins washed
- ☐ Floors left dry before the first prep shift
- ☐ Vacated unit turned over from wall panels to floor drain
- ☐ Bin rooms, trash enclosure and receiving door stepped up in summer

Notes
