

Shared kitchen cleaning: what we clean

Walk the kitchen with your manager and mark the stations each visit covers.

Kitchen _____ Address _____
Walked by _____ Date _____

Prep and grease line

- ☐ Prep tables, shelving and sinks washed and dried
- ☐ Reach-in doors and handles
- ☐ Range tops, griddle surrounds and oven doors degreased
- ☐ Mixer bodies once tenants clear them
- ☐ Walls behind the cooking equipment
- ☐ Fryer and range sides, light lenses over the line
- ☐ Hand sinks scrubbed, soap and towels checked

Cold storage and dish

- ☐ Walk-in floors swept and mopped
- ☐ Gaskets and door handles
- ☐ Cleared shelving only, labeled products left alone
- ☐ Compartment sinks and drainboards
- ☐ Dish machine exterior and nearby wall
- ☐ Floor sink and scrap area
- ☐ Dish carts and bus tubs left out for us

Floors and drains

- ☐ Quarry tile and sealed concrete scrubbed with degreaser
- ☐ Grout lines brushed
- ☐ Drain grates lifted, channels cleaned
- ☐ Rubber mats pulled, washed and dried

Tenant storage and back door

- ☐ Aisles and floor under bottom shelves
- ☐ Wall base behind storage
- ☐ Thresholds and door handles degreased
- ☐ Waste and cardboard area swept and mopped

Restrooms, lockers and break corner

- ☐ Toilets, urinals, sinks and partitions
- ☐ Touchpoints disinfected, dispensers filled
- ☐ Locker exteriors wiped
- ☐ Floors mopped

Timing

- ☐ Turnover clean between bookings
- ☐ Full clean overnight or on the slowest day
- ☐ Detail visit ahead of an inspection
- ☐ Visit checklist to the kitchen manager

Notes
