

Shared commercial kitchen cleaning: what we clean

Walk the kitchen with your manager using this sheet and tick each station and room.

Kitchen _____ Address _____
Walked by _____ Date _____

Prep stations and cooking line

- ☐ Station table, undershelf and backsplash degreased and dried
- ☐ Station sink and faucet cleaned
- ☐ Racks and bins next to each station wiped
- ☐ Range, oven, kettle and tilt skillet fronts and sides cleaned
- ☐ Floor under the line scraped and wiped
- ☐ Spatter cleaned off the wall behind the line
- ☐ Prep tables and cutting surfaces sanitized

Walk-ins and dry storage

- ☐ Walk-in floor scrubbed and dried
- ☐ Door gaskets, handles and curtain strips washed
- ☐ Shelving uprights wiped with tenant product left in place
- ☐ Dry storage swept, wiped and squared away

Dish room

- ☐ Sinks and drainboards scrubbed
- ☐ Outside of the dish machine cleaned
- ☐ Splash wall washed
- ☐ Floor drains opened and cleared
- ☐ Room squeegeed dry

Between bookings

- ☐ Just-used station, sink and floor reset in the gap
- ☐ Rough station noted for the manager with the time found
- ☐ Flour dusted off shelves and equipment tops before mopping
- ☐ Degreaser left to work after a frying day
- ☐ Sticky sugar or fruit patches lifted from the floor

Floors, restrooms and lockers

- ☐ Kitchen floor degreased, scrubbed and rinsed toward drains
- ☐ Quarry tile or sealed concrete on the deep-scrub schedule
- ☐ Handwashing sinks cleaned
- ☐ Restrooms cleaned, disinfected and restocked
- ☐ Locker doors and benches wiped
- ☐ Break room cleaned

Outside the kitchen

- ☐ Receiving door swept and kept clear
- ☐ Truck wash-down area and truck bay floor cleaned
- ☐ Grease and trash enclosures swept and orderly

Notes
