Shared and commissary kitchen cleaning: what we clean

Use this sheet on a walk with your kitchen manager to set turnovers and deep work.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Turnover between bookings

- ☐ Prep tables, sinks and shelving cleared and sanitized
- ☐ Range tops and oven doors wiped
- ☐ Trash and recycling pulled
- ☐ Floor swept and mopped
- ☐ Note to the manager on anything left behind

Prep lines, dish pit and storage

- ☐ Stations top to bottom, undershelves and table legs too
- ☐ Cord drops and splash-zone wall panels
- ☐ Dish pit sinks, faucets and sprayers
- ☐ Dish machine exterior, racks and the wall behind
- ☐ Walk-in floors mopped; shelves, door seals and handles wiped
- ☐ Dry storage swept and shelf fronts dusted
- ☐ Lockers and staff restroom cleaned and stocked

Cook line and grease

- ☐ Range and fryer exteriors degreased
- ☐ Backsplashes and panels behind the line
- ☐ Extra passes where tenants fry most
- ☐ Door handles, light switches and carts
- ☐ Mop sinks and the path to the grease bin

Floors and drains

- ☐ Quarry tile and concrete degreased and scrubbed
- ☐ Grout lines
- ☐ Floor mats lifted and washed
- ☐ Floor drains and floor sinks cleaned and flushed
- ☐ Periodic machine scrubbing

Back door and receiving

- [ ] Back doors and receiving area swept and mopped
- [ ] Walk to the dumpster
- [ ] Grease bin lid and the wall around it
- [ ] Hand sinks stocked with soap and towels
- [ ] Equipment problems or pest signs passed to the manager

Notes