

Ghost kitchen cleaning: what we clean

Walk the units and the pickup side, ticking each station after you check it.

Facility _____ Address _____

Walked by _____ Date _____

Shift reset in each brand unit

- ☐ Prep surfaces wiped
- ☐ Equipment exteriors wiped
- ☐ Trash emptied
- ☐ Handwashing sinks cleaned
- ☐ Floor spot mopped before the next shift

Full clean after close

- ☐ Equipment fronts and sides degreased
- ☐ Walls behind the line washed
- ☐ Unit floors scrubbed
- ☐ Record of the work kept for each brand

Packaging and pickup

- ☐ Packaging tables and bagging stations wiped
- ☐ Label printers and order screens dusted
- ☐ Pickup shelves and lockers cleaned
- ☐ Sauce spills, torn bags and loose napkins cleared

Driver lobby

- ☐ Floors mopped
- ☐ Entry glass and door pulls
- ☐ Bins emptied and benches wiped
- ☐ Driver restroom cleaned and stocked

Cold and dry storage

- ☐ Walk-in floors swept and mopped
- ☐ Shelving wiped, product moved and returned
- ☐ Door gaskets cleaned
- ☐ Dry storage swept and shelving dusted
- ☐ Receiving cleared of cardboard and shrink wrap

Floors and drains

- ☐ Floors machine scrubbed with degreaser
- ☐ Every floor drain cleared and flushed
- ☐ Corridor floors between units scrubbed nightly
- ☐ Periodic floor care for tile and sealed concrete

Notes
