

Shared kitchen cleaning: what we clean

Give this to your kitchen manager for the walkthrough; tick each area once it is set.

Kitchen _____ Address _____
Walked by _____ Date _____

Cook line and stations

- ☐ Stainless prep tables and shelving
- ☐ Range, oven and fryer exteriors degreased
- ☐ Kettle and mixer exteriors
- ☐ Gaps between equipment cleared
- ☐ Handwashing sinks scrubbed and refilled
- ☐ Splatter washed off wall panels behind the line
- ☐ Shelving over the line and rack casters
- ☐ Tenant tools left where tenants keep them

Shared touchpoints

- ☐ Walk-in and reach-in handles
- ☐ Light switches
- ☐ Dry-storage door
- ☐ Sign-in tablet

Walk-ins and dish area

- ☐ Walk-in floors swept and mopped
- ☐ Shelves wiped, product moved one shelf at a time
- ☐ Door gaskets
- ☐ Dish machine exterior
- ☐ Three-compartment sinks, drain boards and racks
- ☐ Waste and grease-bin area after pickup

Floors and drains

- ☐ Quarry tile and concrete machine scrubbed with degreaser
- ☐ Floor drains cleared and flushed
- ☐ Mats pulled, washed and laid back

Between bookings

- ☐ Station cleared and sanitized
- ☐ Station trash emptied
- ☐ Station shelving wiped
- ☐ Station floor section mopped

Restrooms and back rooms

- ☐ Restrooms cleaned and restocked
- ☐ Locker and changing areas
- ☐ Office and member lounge
- ☐ Packaging room
- ☐ Visit log kept

Notes
