

Shared and commissary kitchen: what we clean

Walk the kitchen with the operator and tick the shared surfaces reset between tenants.

Kitchen _____ Address _____
Walked by _____ Date _____

Prep lines and stations

- ☐ Stainless tables and shelving degreased and sanitized
- ☐ Crumbs and wrap scraps cleared from undershelves
- ☐ Table legs and casters
- ☐ Wall panels behind ranges and fryers
- ☐ Oven fronts
- ☐ Reach-in doors and gaskets
- ☐ Hand sinks, soap and towel dispensers

Walk-ins and the dish area

- ☐ Walk-in floors swept and mopped
- ☐ Door handles and strip curtains
- ☐ Spills under the racks, tenant product left on its shelf
- ☐ Three-compartment sink and drainboards
- ☐ Walls behind the dish machine descaled and degreased

Floors and drains

- ☐ Quarry tile or sealed concrete machine scrubbed with degreaser
- ☐ Grout lines brushed
- ☐ Floor drains cleared and rinsed
- ☐ Full-floor deep scrub between booking blocks

Restrooms and changing areas

- ☐ Toilets, sinks and mirrors
- ☐ Restroom floors
- ☐ Lockers wiped
- ☐ Dispensers refilled

Handoffs and extra visits

- ☐ Short checklist left for the kitchen manager
- ☐ Midday porter for restrooms, common aisle and trash
- ☐ High ledges above the line as periodic work
- ☐ Deeper clean before an expected inspection
- ☐ Deeper clean before a new tenant's first day
- ☐ Booked stations left untouched during the main clean

Notes
