

Shared commercial kitchen cleaning: what we clean

Walk the kitchen in a gap between bookings and tick each station once checked.

Kitchen _____ **Address** _____
Walked by _____ **Date** _____

Prep line

- ☐ Shared prep tables, shelving, sinks and splash walls degreased
- ☐ Table undersides and equipment stand frames
- ☐ Food-contact surfaces cleaned and sanitized to your procedures
- ☐ Range, oven and fryer exteriors
- ☐ Wall behind the cook line

Cold and dry storage

- ☐ Walk-in cooler and freezer floors
- ☐ Door gaskets and handles
- ☐ Wire racks, with tenant product set aside and put back in order
- ☐ Dry storage shelves and ingredient bins

Dish station, floors and drains

- ☐ Dish station from drainboards to splash walls
- ☐ Quarry tile or concrete floors brushed with degreaser, then rinsed
- ☐ Drains cleared and grates washed
- ☐ Anti-fatigue mats lifted, washed and dried
- ☐ Periodic machine scrubbing booked

Tenant changeovers

- ☐ Common prep tables and sinks reset
- ☐ Floor along the line
- ☐ Trash and compost stations
- ☐ Reset sized to the gap on your booking calendar
- ☐ Station-by-station routine shared with tenants

Restrooms, lockers and break room

- ☐ Restrooms cleaned and resupplied
- ☐ Locker areas and break room
- ☐ Hand sinks stocked with soap and paper towels
- ☐ Can liners restocked on every visit

Deep pass and back door

- ☐ Walls and light fixtures
- ☐ Tops of the walk-ins
- ☐ Behind movable equipment
- ☐ Grease spots by the back door and dumpster area pressure washed

Notes
