Shared commercial kitchen: what we clean

Walk it with your kitchen manager before the first booking to confirm the overnight work.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Prep stations and cook line

- ☐ Stainless prep tables and cutting stations sanitized
- ☐ Station shelving and sinks cleaned
- ☐ Range tops and flat-tops degreased
- ☐ Oven exteriors and the wall behind the line degreased
- ☐ Splatter cleared from switch plates and door edges

Walk-ins and storage

- ☐ Walk-in shelving wiped down
- ☐ Walk-in door gaskets and handles scrubbed
- ☐ Walk-in floor swept and mopped once product is moved
- ☐ Dry storage cages and tenant lockers wiped, goods left in place

Dish area

- ☐ Three-compartment sinks scrubbed
- ☐ Dish machine exteriors and drain boards cleaned
- ☐ Pre-rinse station scrubbed
- ☐ Splash cleaned from the walls around the dish area

Floors and drains

- ☐ Floor scrubbed with degreaser, rinsed and squeegeed to drains
- ☐ Grout lines and cove base worked for grease
- ☐ Floor sinks and drain grates pulled, cleaned and reset
- ☐ Under equipment and behind fryers detailed on schedule
- ☐ Lower prep shelves and hand sink surrounds degreased
- ☐ Tile and grout deep scrub added through floor care

Staff side

- ☐ Restrooms cleaned and restocked
- ☐ Break area and changing rooms cleaned

Between bookings

- [ ] Midday reset between morning and afternoon blocks
- [ ] Overnight clean after the last tenant
- [ ] Packing counters and pickup shelf wiped for delivery brands
- [ ] Weekly wall washing and drain work done

Notes