Shared and commissary kitchen cleaning: what we clean

Go station by station with your kitchen manager and tick each area on the rotation.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Prep lines and cooking stations

- ☐ Stainless prep tables, legs and crossbars degreased
- ☐ Wall shelving, hand sinks and backsplashes
- ☐ Range tops, oven doors, fryer surrounds and griddle edges
- ☐ Speed racks rolled out, floor beneath cleaned
- ☐ Renter bins, tools and ingredients left in place
- ☐ Food-contact surfaces and shared cutting boards sanitized

Walls, lights and floors

- ☐ Wall behind the fryers and the cooler tops
- ☐ Light lenses and the ceiling above the cook line
- ☐ Quarry tile and sealed concrete scrubbed with degreaser
- ☐ Floor drains and grates lifted and cleaned
- ☐ Floor mats pulled and washed

Truck and catering returns

- ☐ Wash-up sinks and the racks assigned to each truck
- ☐ Floor at the loading door, standing water squeegeed to drains
- ☐ Splash walls wiped
- ☐ Carts, staging tables and the dock hallway after load-out

Walk-ins, dish area and storage

- ☐ Walk-ins cleaned shelf to floor with the manager's help
- ☐ Gaskets, door handles and strip curtains
- ☐ Dry storage shelves dusted, floor swept and mopped
- ☐ Three-compartment sinks scoured, dish machine exterior wiped
- ☐ Floor troughs cleared, splash walls degreased
- ☐ Mop sinks, chemical shelves and janitor closets

Restrooms, lockers and break table

- ☐ Toilets, sinks, mirrors and partitions
- ☐ Dispensers refilled, hand sinks stocked with soap and towels
- ☐ Lockers wiped, break area cleared

Outside and reporting

- [ ] Grease bin area, back doors and loading area pressure washed
- [ ] Visit note to the manager, with items such as a cracked gasket

Notes