

Shared kitchen cleaning: what we clean

Tick each station, cooler and drain in the program as you walk the kitchen.

Kitchen _____ Address _____
 Walked by _____ Date _____

Prep stations and cook line

- ☐ Stainless tables washed, rinsed and sanitized, undershelf and legs too
- ☐ Mixer stands, slicers, scales and board racks wiped
- ☐ Range, griddle, oven and fryer exteriors degreased
- ☐ Walls and backsplashes behind the line degreased
- ☐ Floor line behind equipment cleared of grease
- ☐ Shelf tops, under-range cabinet and caster wheels cleaned

Cold storage

- ☐ Cooler and freezer floors scrubbed
- ☐ Shelving wiped and spills removed
- ☐ Gaskets and handles cleaned
- ☐ Tenant-labeled product left where it belongs

Dish line

- ☐ Three-compartment sink and drainboards scrubbed
- ☐ Dish machine exterior and splash walls cleaned
- ☐ Floor drain and grate lifted and brushed out

Floors and drains

- ☐ Floors scrubbed with degreaser, rinsed and squeegeed to the drains
- ☐ Brush work along the cove base and under equipment
- ☐ Method matched to the floor type

Staff areas and exterior

- ☐ Staff restrooms cleaned and restocked
- ☐ Hand sinks, lockers and break areas cleaned
- ☐ Grease-bin pads, trash enclosures and back entries washed, if added
- ☐ Food truck wash areas and the drains around them, if added

Between bookings and overnight

- ☐ Shared surfaces sanitized between tenants
- ☐ Sinks cleared and wiped
- ☐ Floor spot-mopped and trash removed
- ☐ Written station checklist followed on each reset
- ☐ Overnight clean of floors, drains and cold storage after the last booking
- ☐ Deep clean ahead of an inspection or tenant tour, if booked

Notes
