Shared kitchen and commissary: what we clean

Walk the kitchen with your manager and tick each station and room to cover.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Prep tables and cook line

- ☐ Stainless tables, overshelves and prep sinks degreased
- ☐ Splash walls wiped
- ☐ Table legs, undershelves and casters
- ☐ Range fronts, oven doors and fryer cabinets
- ☐ Gaps between equipment on a set rotation
- ☐ Labeled renter items left in place, unlabeled ones reported

Walls, ledges, floors and drains

- ☐ Light lenses and the wall behind the fry station
- ☐ Reach-in tops and the ceiling line above the line
- ☐ Quarry tile scrubbed and its grout brushed
- ☐ Concrete floors machine-scrubbed
- ☐ Trench and floor drains opened, cleared and rinsed

Walk-ins, dish station and storage

- ☐ Walk-in shelving, walls and floors, one section at a time
- ☐ Door gaskets and strip curtains
- ☐ Dry storage shelving dusted, floor beneath mopped
- ☐ Three-compartment sinks scoured
- ☐ Dish machine exteriors and floor troughs
- ☐ Mop sinks and chemical shelving put back in order

Truck bay and loading door

- ☐ Wash-up sinks and hose area
- ☐ Shelving assigned to each truck
- ☐ Floor by the loading door, water pushed to the drains
- ☐ Carts, staging tables and the hallway out

Restrooms, lockers, office and trash

- [ ] Restrooms and changing areas cleaned and restocked
- [ ] Lockers and the break table
- [ ] Manager's office wiped down and emptied
- [ ] Entry doors and the time clock or booking tablet
- [ ] Cans emptied and relined, lids and foot pedals wiped
- [ ] Cardboard broken down for recycling
- [ ] Hand-sink towels and soap refilled

Notes