Shared commercial kitchen: what we clean

Take this sheet on a walk of the kitchen between bookings and tick each area you check.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Prep stations and cook line

- ☐ Prep tables degreased, undersides included
- ☐ Shelving, sinks and backsplashes cleaned
- ☐ Equipment stand legs wiped
- ☐ Range, fryer and griddle fronts degreased
- ☐ Wall behind the cook line cleaned
- ☐ Wall panels, switches and door push plates wiped
- ☐ Tops of low shelving near the line wiped

Walk-ins and storage

- ☐ Walk-in cooler and freezer floors cleaned
- ☐ Door gaskets, handles and wire shelving wiped
- ☐ Tenant product moved aside and returned in order
- ☐ Dry storage cages and ingredient racks swept and wiped

Dish area and floors

- ☐ Dish area scrubbed down to the drainboards
- ☐ Three-compartment sinks, sprayers and splash walls cleaned
- ☐ Quarry tile and sealed concrete degreased and scrubbed
- ☐ Floor drains cleared and grates cleaned
- ☐ Mats lifted, washed and dried

Changeover reset

- ☐ Common prep tables and sinks reset
- ☐ Floor near the line cleaned
- ☐ Trash and recycling stations cleared

Restrooms, lockers and break areas

- ☐ Restrooms cleaned and restocked
- ☐ Locker fronts, benches and hooks wiped
- ☐ Hand-washing sinks stocked with soap and towels
- ☐ Break area cleaned

Deep pass before an inspection

- [ ] Walls and light fixtures
- [ ] Tops of the walk-ins
- [ ] Behind movable equipment
- [ ] Supervisor quality inspection with a short report

Notes