# Shared and commissary kitchen cleaning: what we clean

Walk the kitchen with its manager and mark each station and room in the plan.

**Kitchen** _____ **Address** _____

**Walked by** _____ **Date** _____

## Prep stations and the cook line

- ☐ Stainless tables, shelving and undershelves cleared and degreased
- ☐ Table legs, wheels and wall guards that catch splash
- ☐ Range and fryer surrounds
- ☐ Oven fronts
- ☐ Reach-in doors and gaskets
- ☐ Hand sinks and their dispensers
- ☐ Stations still booked left alone: _____

## Walk-in coolers and freezers

- ☐ Walk-in floors swept and mopped
- ☐ Handles and strip curtains wiped
- ☐ Spills under the racks cleaned up
- ☐ Tenant product left on its labeled shelf

## Dish pit

- ☐ Compartment sinks descaled and degreased
- ☐ Walls around the dish area
- ☐ Floor beneath the dish machine

## Floors and drains

- ☐ Quarry tile or sealed concrete degreased and machine scrubbed
- ☐ Grout lines brushed
- ☐ Mats lifted and washed
- ☐ Floor drains cleared and rinsed

## Restrooms and locker rooms

- ☐ Restroom fixtures
- ☐ Lockers wiped
- ☐ Floors mopped
- ☐ Supplies refilled
- ☐ Changing areas

## Timing and add-ons

- ☐ Quiet window for the main clean: _____
- ☐ Short completed checklist left for the kitchen manager
- ☐ Day porter between bookings: restrooms, common aisles, trash
- ☐ High ledges, light fixtures and ceiling tiles above the line, periodic
- ☐ Deeper clean before an inspection date or a new tenant's first booking

## Notes