Delivery-only kitchen cleaning: what we clean

Mark every brand station and shared area for the overnight visit on the walkthrough.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Brand stations

- ☐ Each station degreased from the shelf over the line to the undershelf
- ☐ Fryer surrounds and griddle fronts
- ☐ Reach-in handles and ingredient rails
- ☐ Station labels and allergen signs left in place
- ☐ Each brand's items kept on its own shelf
- ☐ Back walls, hand sinks and dish area scrubbed

Packing line

- ☐ Packing tables cleared and wiped
- ☐ Bag racks, cup and lid bins
- ☐ Around printers and tablets

Pickup area and courier lobby

- ☐ Pickup shelf and order screens
- ☐ Door pulls and courier counter
- ☐ Lobby swept and mopped
- ☐ Lobby glass polished and bins emptied
- ☐ Shared corridors and restrooms where the site has them
- ☐ Day porter for the pickup area through the dinner peak

Cold storage

- ☐ Walk-in floors, curtains and door handles
- ☐ Spill zones cleaned without moving labeled product
- ☐ Ice chips and debris cleared from freezer floors
- ☐ Shelf uprights wiped

Floors, drains and trash

- ☐ Line and prep floors degreased and machine scrubbed
- ☐ Every drain flushed until it runs clear
- ☐ Rubber mats taken out and hosed down
- ☐ Trash room swept and mopped, bins rinsed
- ☐ Boxes broken down and staged

Timing and changeovers

- ☐ Overnight gap after the last order: _____
- ☐ Short checklist left for the opening cook
- ☐ Turnover clean between an old concept and a new one

Notes