Shared kitchen and commissary cleaning: what we clean

Walk the kitchen station by station with its manager and mark the work.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Prep stations and cook line

- ☐ Stainless tables and undershelves degreased
- ☐ Station sinks and faucets scrubbed
- ☐ Backsplashes wiped; floor under each table cleared
- ☐ Walls and floor behind fryers, griddles and ovens degreased
- ☐ Equipment fronts wiped
- ☐ Prep tables and other food-contact surfaces sanitized

Walk-ins and storage

- ☐ Walk-in cooler and freezer floors cleaned
- ☐ Door gaskets, handles and strip curtains wiped
- ☐ Shelving posts and clear shelf edges wiped
- ☐ Dry storage cages and ingredient bins swept around and wiped

Dish area, floors and drains

- ☐ Dish sinks, drainboards and splash walls scrubbed
- ☐ Outside of the dish machine wiped
- ☐ Kitchen floor degreased, rinsed toward floor sinks, squeegeed dry
- ☐ Drain grates lifted and cleared
- ☐ Loading area added to the pressure washing rotation

Between tenant bookings

- ☐ Stations, sinks and floor reset in the gaps you assign
- ☐ Station checklist used on each reset
- ☐ Manager notified with station number and time of rough handoffs
- ☐ Deeper work saved for overnight

Restrooms, lockers and front rooms

- [ ] Restrooms cleaned, disinfected and restocked
- [ ] Periodic deep scrub of restroom partitions
- [ ] Locker fronts and benches wiped; locker room floor scrubbed
- [ ] Break area and office cleaned
- [ ] Retail counter at the front cleaned
- [ ] Hand sinks kept clean for inspection days

Notes