

Shared commercial kitchen: what we clean

Walk the kitchen in a quiet window and mark each station and task for the plan.

Kitchen _____ Address _____

Walked by _____ Date _____

Between tenant shifts

- ☐ Stainless prep tables cleared and wiped
- ☐ Range tops and equipment fronts
- ☐ Bins emptied and relined
- ☐ Line swept and mopped
- ☐ Soap and towels refilled at the hand sinks

Cook line and floors

- ☐ Wall behind the line wiped down
- ☐ Fryer surrounds and backsplashes scrubbed
- ☐ Floor under equipment scrubbed
- ☐ Quarry tile or sealed concrete machine-scrubbed
- ☐ Floor drains flushed and cleared
- ☐ Anti-fatigue mats washed

Walk-ins and storage

- ☐ Walk-in floors
- ☐ Door gaskets and handles
- ☐ Shelving, with labeled product put back
- ☐ Dry storage and cage storage shelving
- ☐ Tenant lockers wiped

Dish area

- ☐ Three-compartment sinks
- ☐ Dish machine exterior
- ☐ Drain boards and nearby walls
- ☐ Dish area floor scrubbed last

Staff spaces and supplies

- ☐ Break space
- ☐ Restrooms and locker rooms cleaned and stocked
- ☐ Paper towels, soap and can liners restocked
- ☐ Dispensers added at stations that lack one

Periodic and outside

- ☐ Overnight baseline clean of the whole room
- ☐ Overnight clean paired with daytime resets
- ☐ Deeper floor restoration
- ☐ Dumpster pads, back doors and loading areas pressure washed

Notes
