

Delivery kitchen: what we clean

Walk the units and shared areas in a quiet window, ticking each task for the plan.

Building _____ Address _____

Walked by _____ Date _____

Resets between rushes

- ☐ Packing counters cleared and wiped
- ☐ Shared sinks
- ☐ Trash and recycling taken out
- ☐ Walkways swept and spot-mopped
- ☐ Same reset at each brand's shift change

Packing stations

- ☐ Shelving, label printers and bag racks
- ☐ Sauce drips and crumbs cleared
- ☐ Floor under the packing line mopped

Courier pickup and lobby

- ☐ Pickup shelves and cubbies
- ☐ Order screens
- ☐ Door handles and glass
- ☐ Door mats vacuumed
- ☐ Lobby floor wet cleaned
- ☐ Shared restrooms cleaned and restocked

Cold storage, cook lines and drains

- ☐ Walk-in and reach-in floors, gaskets and handles
- ☐ Shelving, with each brand's product returned
- ☐ Walls behind the cook line
- ☐ Floor drains flushed and grates cleaned
- ☐ Quarry tile or sealed concrete scrubbed overnight

Trash rooms and back door

- ☐ Overflow cleared around bins and grease containers
- ☐ Bin lids and surrounding floor washed
- ☐ Back doors and handrails
- ☐ Corridor to the dumpster enclosure
- ☐ Enclosure on a pressure washing cycle

Extras

- ☐ Brand units cleaned in each brand's chosen window
- ☐ Evening porter for lobby, bins and restrooms
- ☐ Restroom deep cleaning on a periodic schedule

Notes
