Shared kitchen cleaning: what we clean

Walk the kitchen with your manager in a quiet window and tick what the reset covers.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Prep line

- [ ] Stainless prep tables, shelving and undershelves degreased and sanitized
- [ ] Table legs and casters wiped where splash collects
- [ ] Range and fryer surrounds
- [ ] Oven doors, reach-in handles and gaskets
- [ ] Hand sinks and their dispensers
- [ ] Light covers above the line wiped
- [ ] High dusting of fixtures, wall tops and ceiling surfaces, if added

Walk-in coolers and freezers

- [ ] Floors swept and mopped
- [ ] Door pulls and strip curtains wiped
- [ ] Drips beneath the racks cleaned up
- [ ] Each tenant's labeled product left where it sits

Dish corner and floors

- [ ] Compartment sinks and drainboards descaled and degreased
- [ ] Wall behind the dish machine
- [ ] Tile and concrete floors degreased and machine scrubbed
- [ ] Grout lines brushed
- [ ] Drains cleared and rinsed

Restrooms and lockers

- [ ] Restrooms and locker rooms cleaned and disinfected
- [ ] Locker fronts wiped
- [ ] Soap, paper towels and liners refilled

Trash and receiving door

- [ ] Bins emptied and relined
- [ ] Can bodies and lids washed
- [ ] Trash room or enclosure swept and mopped
- [ ] Cardboard broken down and stacked
- [ ] Compost and recycling in their own carts
- [ ] Receiving threshold, door edges and the floor inside scrubbed

Between bookings

- [ ] Main clean placed in the quiet window
- [ ] Checklist left for the kitchen manager
- [ ] Porter reset of restrooms, aisles and trash between bookings
- [ ] Heavier clean before an expected inspection or a new tenant's first day

Notes