Ghost kitchen: what we clean

Go unit by unit with this sheet and tick what the resets and overnight cleans include.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Cook lines and private units

- ☐ Fryer cabinets, range knobs and flat-top edges degreased
- ☐ Salamander fronts and reach-in doors
- ☐ Rails and ticket holders wiped
- ☐ Shelving and wall panels behind the line washed
- ☐ Oil and breading strip of floor scrubbed by hand
- ☐ Hand sinks scrubbed and dried, dispensers topped up
- ☐ Prep sinks left empty and shining
- ☐ Each unit logged by number, tenant product and tools untouched

Packing and bagging tables

- ☐ Sauce rings, lid wrappers and spilled rice cleared
- ☐ Steel wiped and dried
- ☐ Bins below emptied and relined
- ☐ Bag and clamshell shelving dusted
- ☐ Tablets and printers wiped with a screen-safe product

Driver pickup area

- ☐ Shelves, cubbies and heated lockers
- ☐ Counter and door pulls
- ☐ Fingerprints cleared from the glass
- ☐ Hand-off floor mopped

Walk-ins, floors and drains

- ☐ Walk-in floor scrubbed
- ☐ Walk-in door seal and handle
- ☐ Shelving worked bay by bay once cleared
- ☐ Drips and leaks cleaned the night they are found
- ☐ Main floor machine-scrubbed and squeegeed to drains
- ☐ Floor sink baskets emptied
- ☐ Grates lifted and cleared beneath

Between rushes

- [ ] Lines wiped and packing tables cleared
- [ ] Floors spot-mopped
- [ ] Trash and cardboard hauled out
- [ ] Pickup area straightened
- [ ] Late-open kitchens done one group of units at a time

Notes