Shared-use kitchen: what we clean

Walk the kitchen in a slow block and mark what resets and deep cleans cover.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Stations and lines

- ☐ Range fronts, oven doors and fryer cabinets degreased
- ☐ Mixer housings
- ☐ Shelving and table frames wiped
- ☐ Wall panels and backsplashes
- ☐ Prep tables and food-contact surfaces washed and sanitized
- ☐ Tenant pans and ingredients left in place

Sinks

- ☐ Hand sinks and three-compartment sinks scrubbed and dried
- ☐ Soap and towels refilled
- ☐ Mop sinks

Grease beyond the line

- ☐ Door plates, switches and cart handles
- ☐ Tile around the fryers
- ☐ Walls by the line and dish pit washed on rotation

Walk-ins and dish area

- ☐ Gaskets, handles and strip curtains
- ☐ Walk-in floors
- ☐ Dish area tile, drainboards and splash zones
- ☐ Extra attention on the wet dish-area floor

Floors and drains

- ☐ Quarry tile and concrete scrubbed
- ☐ Floors rinsed and squeegeed to the drains
- ☐ Floor sink and trench drain grates lifted and cleared

Changeovers and shared rooms

- [ ] Short reset of the stations just used
- [ ] Floor spot-mopped
- [ ] Trash and cardboard pulled
- [ ] Deep clean overnight or in the quietest block
- [ ] Private units done as the operator opens them
- [ ] Restrooms and lockers cleaned and stocked
- [ ] Food truck wash areas and storage rooms

Notes