

Shared-use kitchen cleaning: what we clean

Go station by station with your kitchen manager and tick each turnover task.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Stations and equipment

- ☐ Stainless prep tables and prep sinks
- ☐ Shelving and cutting-board racks
- ☐ Range and oven fronts degreased
- ☐ Mixer and slicer exteriors
- ☐ Shared handles and knobs
- ☐ Hand sinks refilled with soap, towels and gloves

Dish area

- ☐ Three-compartment sinks and drain boards
- ☐ Dish machine exterior
- ☐ Splash walls
- ☐ Floor under the dish pit scrubbed

Cook line, walk-ins and storage

- ☐ Wall behind the line degreased on deep visits
- ☐ Light covers above the stations
- ☐ Walk-in floors swept and mopped
- ☐ Walk-in shelving, door gaskets, handles and strip curtains
- ☐ Dry storage and tenant shelving tidied
- ☐ Unlabeled items flagged to your kitchen manager

Floors, drains and back of house

- ☐ Quarry tile or sealed concrete degreased and scrubbed
- ☐ Floor drains cleaned and flushed
- ☐ Anti-fatigue mats washed on both sides
- ☐ Back door and grease bin area
- ☐ Corridor to the dumpster and cart wheels
- ☐ Dumpster pad pressure washed on schedule

Turnovers and support rooms

- ☐ Stations reset between bookings
- ☐ Trash emptied at each turnover
- ☐ Short checklist left for your kitchen manager
- ☐ Restrooms, lockers and break area stocked
- ☐ Deep work set for overnight or your slowest day

Notes
