

Ghost kitchen cleaning: what we clean

Walk the kitchen with your operator mid-shift and tick each daytime and overnight task.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Pickup counter and courier areas

- ☐ Pickup shelves, cubbies and order screens
- ☐ Counter and door glass
- ☐ Entry mopped, trash by the door emptied
- ☐ Locker wall wiped inside and out when staff open it
- ☐ Pickup window ledges and pass-through trays
- ☐ Driver waiting area, front walk and curb swept

Packaging stations

- ☐ Expo counters and bagging tables
- ☐ Heat-lamp shelves
- ☐ Label printers wiped
- ☐ Boxes broken down
- ☐ Recycling and organics taken to the enclosure
- ☐ Dumpster area swept, pad pressure washed

Shift turnovers

- ☐ Shared prep surfaces reset
- ☐ Sinks and dish areas
- ☐ Corridors between brands
- ☐ Restrooms checked between shifts

Cold storage

- ☐ Walk-in and freezer floors swept and mopped
- ☐ Reach-ins, shelving and racks wiped
- ☐ Door handles and gaskets on rotation
- ☐ Expired or unlabeled items flagged to your operator

Overnight visit

- ☐ Cook line and the walls behind it degreased
- ☐ Quarry tile or sealed concrete scrubbed
- ☐ Floor drains flushed
- ☐ Mats washed
- ☐ Restrooms, lockers and break area restocked
- ☐ Machine scrubbing through floor care

Notes
