Shared commercial kitchen: what we clean

Walk the kitchen with the operator and check off each station the crew should reset.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Prep and storage

- ☐ Stainless prep tables degreased and wiped dry
- ☐ Wall shelving
- ☐ Reach-in cooler doors
- ☐ Dry storage shelves swept and wiped around stock
- ☐ Renter lockers wiped around stored items

Sinks and dish area

- ☐ Hand sinks and three-compartment sinks scrubbed
- ☐ Faucets and splash guards
- ☐ Soap and paper towels refilled
- ☐ Dish machine housings and drain tables
- ☐ Pre-rinse sprayers and wall panels
- ☐ Floor under the dish area

Cook line

- ☐ Wall tile and light covers behind the line degreased
- ☐ Sides and backs of ranges, griddles and fryers when pulled out

Walk-ins

- ☐ Shelving, gaskets and door handles wiped
- ☐ Walk-in floor scrubbed
- ☐ Labeled renter product left in its spot

Floors, drains and waste

- ☐ Quarry tile or sealed concrete degreased
- ☐ Grout lines brushed out by hand
- ☐ Floor drains and trench grates lifted, cleaned and flushed
- ☐ Truck-return entry scrubbed
- ☐ Garbage, cardboard and food waste taken to the enclosure

Renter resets and back rooms

- [ ] Short reset of tables, sinks and floor between bookings
- [ ] Restrooms, lockers and break area cleaned and refilled
- [ ] Pre-inspection visit: coving, wall joints, behind equipment, drains
- [ ] Supervisor inspection of the work on a regular basis

Notes