Shared and commissary kitchens: what we clean

Walk the kitchen with its manager and agree what each reset and full clean covers.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Prep stations

- ☐ Stainless prep tables washed and sanitized, food-safe products
- ☐ Cutting-board racks and shelving wiped
- ☐ Sinks cleaned
- ☐ Backsplash and wall behind each station wiped

Cook line

- ☐ Range, griddle and fryer exteriors degreased
- ☐ Gaps between equipment cleaned on a rotation
- ☐ Handles, switch plates and push plates degreased
- ☐ Reach-in cooler tops degreased

Walk-ins

- ☐ Floors mopped
- ☐ Shelving wiped
- ☐ Door gaskets and handles cleaned
- ☐ Spills cleared
- ☐ Worked in an order that keeps product out briefly

Dish area

- ☐ Sinks and drain boards scrubbed
- ☐ Dish machine exterior cleaned
- ☐ Surrounding walls scrubbed
- ☐ Strainers cleared
- ☐ Area left empty and dry

Floors and drains

- ☐ Floors swept, degreased and machine-scrubbed
- ☐ Under equipment and along walls
- ☐ Floor drains emptied and flushed
- ☐ Mats lifted and cleaned

Restrooms and lockers

- ☐ Restrooms scrubbed and refilled
- ☐ Hand-wash stations refilled
- ☐ Locker or changing area cleaned

Handoffs

- ☐ Station checklist approved by your kitchen manager
- ☐ Short resets between bookings
- ☐ Slow drains or warm coolers noted for the manager

Notes