Shared and commissary kitchen cleaning: what we clean

Walk the kitchen with your manager and mark each station and room for the plan.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Prep and cook stations

- ☐ Stainless tables and undershelves degreased and wiped dry
- ☐ Station sinks and faucets
- ☐ Wall panels behind each station
- ☐ Cutting-board racks and speed racks, frame and shelf
- ☐ Range fronts and fryer surrounds
- ☐ Walls behind the cooking line
- ☐ Floor at the base of each unit
- ☐ Food-contact surfaces at each station sanitized

Walk-ins and dry storage

- ☐ Walk-in cooler and freezer floors
- ☐ Door gaskets, handles and strip curtains
- ☐ Shelving uprights
- ☐ Dry storage cages swept and wiped

Dish room

- ☐ Three-compartment sinks and drain boards
- ☐ Dish machine exterior
- ☐ Walls and splash zones
- ☐ Room left dry

Floors and drains

- ☐ Quarry tile or concrete degreased with deck brush or scrubber
- ☐ Floors rinsed and squeegeed to the drains
- ☐ Floor sinks and trench drain grates lifted and cleared
- ☐ Heavier floor work booked as concrete scrubbing

Restrooms, lockers and break area

- ☐ Restrooms cleaned, disinfected and restocked
- ☐ Locker room
- ☐ Break area
- ☐ Touchpoints outside the food zones

Tenant handoffs

- ☐ Reset windows set by the kitchen manager: _____
- ☐ Station, sinks and floor reset in the zone that turned over
- ☐ Overnight visit for the deeper work
- ☐ Manager told of a mess beyond normal use, with station and time

Notes