Shared commercial kitchen: what we clean

Tour the kitchen in a slow booking block and tick each station and room for the plan.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Prep lines and stations

- ☐ Stainless tables, wall shelving and backsplashes degreased
- ☐ Hand sinks cleaned
- ☐ Speed racks and cutting-board racks wiped
- ☐ Undersides of prep tables
- ☐ Mixer bases, range fronts and oven doors wiped
- ☐ Renter-labeled bins and gear cleaned around, left in place

Walls, floors and drains

- ☐ Walls behind fryers and ranges
- ☐ Tops of reach-in coolers
- ☐ Quarry tile floors scrubbed with a degreaser
- ☐ Grout lines brushed
- ☐ Floor drains and grates pulled and cleaned

Walk-ins, dish pit and storage

- ☐ Walk-in coolers and freezers, shelf by shelf, on your dates
- ☐ Door gaskets, handles, strip curtains and walk-in floors
- ☐ Dry storage cages swept and shelving dusted
- ☐ Dish pit sinks scrubbed and walls degreased
- ☐ Dish-machine exteriors and floor troughs
- ☐ Mop sinks and chemical station put in order

Restrooms, lockers and office

- ☐ Staff restrooms cleaned and restocked
- ☐ Locker rooms and changing areas
- ☐ Locker fronts wiped
- ☐ Booking office, break table and tasting room
- ☐ Front-of-house clean on class or event days

Cleaning cycle

- ☐ Shift-change reset of prep surfaces, sinks, floors and trash
- ☐ Walls, drains, table undersides and walk-ins every week or two
- ☐ Dry storage, lockers and high shelving monthly
- ☐ Handoff note on torn gaskets or slow drains
- ☐ Paper towels, soap and liners from our stock or yours

Notes