Delivery kitchen cleaning: what we clean

Walk the building with your site manager and tick each kitchen and zone.

Building _____ **Address** _____

Walked by _____ **Date** _____

Brand kitchens

- ☐ Cleaned to each tenant's direction
- ☐ Walls, stainless and equipment exteriors degreased
- ☐ Floors scrubbed, drains pulled and flushed
- ☐ Own night and task list per kitchen
- ☐ Handoff note per kitchen with repair items

Shared corridor and trash rooms

- ☐ Corridor scrubbed so grease stays out of other kitchens
- ☐ Trash rooms swept and washed down
- ☐ Recycling cages swept and washed

Packaging and expo

- ☐ Packaging tables cleared and wiped
- ☐ Container and lid shelving cleaned
- ☐ Floor under the expo line degreased
- ☐ Label printers, tablet stands and order screens wiped
- ☐ Station bins emptied and relined before lunch

Pickup area and lobby

- ☐ Pickup shelves and cubbies
- ☐ Counters and door glass
- ☐ Lobby floor mopped
- ☐ Courier restrooms and waiting benches
- ☐ Curbside entry and mats
- ☐ Day porter between deliveries, if booked

Back of house

- ☐ Walk-in shelving, gaskets, strip curtains and floors
- ☐ Dish sinks scrubbed and machine exteriors wiped
- ☐ Dish troughs cleared
- ☐ Dry storage swept and dusted
- ☐ Mop sinks, chemical closets and lockers in order

Kitchen turnover

- ☐ Walls and backsplashes degreased after move-out
- ☐ Prep tables, sinks and shelving cleaned
- ☐ Insides of emptied reach-ins wiped
- ☐ Final pass before the new brand's first order
- ☐ Post-construction clean for a rebuilt unit

Notes