

Commissary and shared kitchen cleaning: what we clean

Walk the line with your kitchen manager and tick each station in the plan.

Kitchen _____ Address _____
Walked by _____ Date _____

Prep stations and equipment

- ☐ Stainless tables and undershelves washed and dried
- ☐ Reach-in doors and rolling racks
- ☐ Range tops, oven fronts and fryer cabinets degreased
- ☐ Mixer housings wiped
- ☐ Utensil shelf and cutting-board rack organized
- ☐ Hand sinks: soap and towels refilled
- ☐ Tenant bins and labeled storage left in place

Grease zones

- ☐ Backsplashes and wall panels behind the line
- ☐ Equipment sides
- ☐ Floor under the fryers each visit

Walk-ins and dry storage

- ☐ Cooler and freezer floors scrubbed
- ☐ Door gaskets, handles and strip curtains
- ☐ Cleared shelving uprights wiped
- ☐ Dry storage swept and mopped under the bottom shelf

Dish pit

- ☐ Three-compartment sinks and drainboards
- ☐ Dish machine exterior and splash walls
- ☐ Floor sink scrubbed
- ☐ Scrap station debris cleared

Storage aisles and back door

- ☐ Aisles between tenant cages swept and mopped
- ☐ Wall base behind the racks
- ☐ Threshold and door push plates
- ☐ Roll-up door track, inside face
- ☐ Floor around waste and recycling carts scrubbed

Floors, drains and restrooms

- ☐ Quarry tile and sealed concrete degreased
- ☐ Grout lines brushed
- ☐ Drain grates lifted, baskets and channels cleaned
- ☐ Anti-fatigue mats washed and dried
- ☐ Tenant restrooms, lockers and break corner
- ☐ Turnover cleans between bookings listed
- ☐ Detail pass before an inspector's visit

Notes
