

Shared commissary kitchen cleaning: what we clean

Tour the kitchen and give each line a rhythm: per booking, nightly or weekly.

Kitchen _____ Address _____

Walked by _____ Date _____

Prep and cook line

- ☐ Prep tables, cutting stations and overshelves sanitized
- ☐ Prep sinks cleared of residue
- ☐ Range, flat-top and fryer surround degreased
- ☐ Stainless wall panels degreased
- ☐ Dials, oven handles and light switches wiped

Walk-ins and dry storage

- ☐ Shelf rails and uprights wiped
- ☐ Gasket seals and door pulls scrubbed
- ☐ Walk-in floor mopped after product is moved
- ☐ Dry storage racks and renter cages wiped and swept
- ☐ Renter goods left where they sit

Dish area

- ☐ Compartment sinks and drain boards
- ☐ Dish machine housing
- ☐ Pre-rinse area
- ☐ Splash zone on the wall washed

Floors and drains

- ☐ Degreaser down, tile brushed or machine scrubbed
- ☐ Rinse water pulled to the drains
- ☐ Floor sinks and drain baskets lifted and cleaned
- ☐ Under the line and behind fryers on rotation
- ☐ Lowest shelves and hand sinks on rotation

Staff side

- ☐ Staff restrooms cleaned and refilled
- ☐ Lockers and break area

Booking handoffs

- ☐ Fast turnover after early renters
- ☐ Full clean after the last booking
- ☐ Stations checked and sanitized for the next renter
- ☐ Weekly cycle through walk-ins, walls and drains
- ☐ Midday turnover for stacked bookings

Notes
