

Ghost kitchen cleaning: what we clean

Map who cooks when, then mark lines for the overnight clean and any midday pass.

Kitchen site _____ Address _____

Walked by _____ Date _____

Cook line in each unit

- ☐ Prep counters and cutting boards sanitized
- ☐ Fryer bank, range and griddle degreased
- ☐ Wall behind the line degreased
- ☐ Reach-in handles and door edges wiped

Bagging counter

- ☐ Spilled sauce cups and labels cleared
- ☐ Heat shelf, label printer and scale wiped
- ☐ Counter sanitized
- ☐ Bag, box and lid shelving cleaned
- ☐ Floor below mopped

Driver lobby and pickup

- ☐ Order shelves and cubbies cleared and wiped
- ☐ Glass and door handles
- ☐ Mats vacuumed and waiting floor mopped
- ☐ Lobby trash emptied and cans wiped
- ☐ Midday porter pass between waves

Shared walk-ins and storage

- ☐ Shelf rails, door seals and handles
- ☐ Cardboard broken down
- ☐ Stale labels removed
- ☐ Floor mopped once product is moved
- ☐ Each brand's shelf left as organized
- ☐ Dry storage and supply cages swept
- ☐ Receiving door floor and threshold

Floors, drains and shared rooms

- ☐ Floors degreased, scrubbed and rinsed to drains
- ☐ Floor sinks and grates scrubbed
- ☐ Dish room nightly
- ☐ Trash and recycling room nightly
- ☐ Equipment legs and cove base on rotation

Notes
