Shared kitchen cleaning: what we clean

Walk the kitchen with your booking schedule and tick each area with its timing.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Stations and cookline

- ☐ Prep tables and shelving
- ☐ Mixer and sheeter exteriors
- ☐ Oven, range and fryer faces degreased and left dry
- ☐ Behind and beside equipment, on the deep-clean calendar
- ☐ Wall panels near the cookline
- ☐ Top of the walk-in and under shelving

Food-contact surfaces

- ☐ Prep tables, sinks and cutting stations sanitized
- ☐ Products your kitchen approves

Walk-ins and dish area

- ☐ Walk-in shelves wiped and floors scrubbed
- ☐ Door seals and handles
- ☐ Spills handled before they set
- ☐ Dish sinks, drainboards and machine exterior
- ☐ Splash walls
- ☐ Dish floor scrubbed and squeegeed

Floors and drains

- ☐ Quarry tile and sealed concrete degreased
- ☐ Mats lifted and washed
- ☐ Floor drains and baskets cleared
- ☐ Water pushed to drains

Restrooms, lockers and dry storage

- ☐ Restrooms cleaned and restocked
- ☐ Locker area
- ☐ Dry storage
- ☐ Soap, paper towels and liners at handwashing sinks

Bookings and tenant changes

- [ ] Turnover between back-to-back tenants
- [ ] Full clean after the last booking
- [ ] Deep clean on your quietest day
- [ ] Visits logged against the checklist
- [ ] Departing tenant's shelves, bins and locker sanitized
- [ ] Old labels and residue removed

Notes