Shared and commissary kitchen cleaning: what we clean

Walk the kitchen with your booking calendar and tick each station and room.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Prep lines and stations

- ☐ Prep tables, shelves and sinks degreased
- ☐ Fronts of ranges, fryers, ovens and griddles
- ☐ Station cleared in the gap between two tenants
- ☐ Shared mixers and scales on the line
- ☐ Walls behind the line, on rotation
- ☐ Equipment sides, shelf undersides and reach-in tops, on rotation

Walk-ins and dish area

- ☐ Walk-in shelving
- ☐ Door gaskets and handles
- ☐ Walk-in floor scrubbed and spills removed
- ☐ Dish sinks, drainboards and splash walls
- ☐ Dish machine exterior
- ☐ Floor by the dish station squeegeed

Floors and drains

- ☐ Floors degreased, scrubbed and rinsed
- ☐ Mats cleaned
- ☐ Floor drains cleared
- ☐ Floor squeegeed dry

Support rooms

- ☐ Tenant restrooms cleaned and restocked
- ☐ Locker rooms
- ☐ Dry storage

Food truck base

- ☐ Wash-down area
- ☐ Wastewater disposal point
- ☐ Sinks used for truck wares
- ☐ Parking-side entrance

New tenant move-in

- [ ] Last tenant's labels cleared from shelves
- [ ] Their cold-storage space emptied and wiped
- [ ] Floor and drain under the station scrubbed

Notes