# Ghost kitchen cleaning: what we clean

Take this sheet on the walkthrough and tick each unit and shared area to put in the plan.

**Kitchen site** _____ **Address** _____

**Walked by** _____ **Date** _____

## Kitchen units and turnovers

- ☐ Prep surfaces cleared between shifts
- ☐ Fryer, range and griddle fronts degreased
- ☐ Line swept and mopped before the next team
- ☐ Bins emptied at each turnover
- ☐ Brand turnover order agreed for shared units
- ☐ Shelf labels and bin fronts wiped

## Packaging and driver pickup

- ☐ Packaging counters and shelving wiped
- ☐ Stray packaging and food debris cleared
- ☐ Pickup shelves and counters wiped
- ☐ Order screens and door handles cleaned
- ☐ Pickup lobby floor kept free of drips and napkins

## Waste and used oil

- ☐ Interior bins emptied and wiped
- ☐ Cardboard broken down and stacked for your hauler
- ☐ Floor mopped around the grease-bin door
- ☐ Path to the dumpster kept clear
- ☐ Handwashing sinks scrubbed and restocked

## Cold storage, floors and drains

- ☐ Walk-in and reach-in coolers wiped inside and out
- ☐ Gaskets and handles cleaned
- ☐ Cooler floors scrubbed
- ☐ Floors under the cooklines degreased
- ☐ Drains cleared

## Overnight deep work

- ☐ Floors machine-scrubbed
- ☐ Behind reachable equipment cleaned
- ☐ Back corridor and trash route detailed
- ☐ Grease-bin area detailed
- ☐ Late brands' lines left until their last order
- ☐ Shared halls mopped in sections with signs posted

## Staff rooms

- ☐ Staff restrooms cleaned and restocked
- ☐ Break rooms cleaned
- ☐ Lockers area tidied

## Notes