Shared commercial kitchen: what we clean

Mark with your kitchen manager which common areas our crew covers.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Common prep line

- ☐ Stainless prep tables and undershelves degreased
- ☐ Prep sinks
- ☐ Range, oven and fryer fronts
- ☐ Splatter walls behind the cook line washed
- ☐ Floor at fryers and range base on a fixed rotation
- ☐ Shelf undersides and wall corners

Walk-ins and dish area

- ☐ Walk-in cooler and freezer floors mopped
- ☐ Door gaskets, handles and strip curtains wiped
- ☐ Shelving cleaned in sections members clear first
- ☐ Dish sinks, splash walls and dish tables scrubbed
- ☐ Cart wash and truck service area

Floors and drains

- ☐ Kitchen floor machine-scrubbed with degreaser
- ☐ Rinsed and squeegeed toward the drains
- ☐ Drain covers lifted and cleaned beneath
- ☐ Loading pads and outside walkways pressure washed

Dry storage

- ☐ Dry storage swept and mopped
- ☐ Shelf edges and cage doors wiped
- ☐ Members' labeled goods left in place
- ☐ Mop sinks and chemical closets cleaned and organized

Member spaces

- ☐ Member restrooms cleaned and stocked
- ☐ Lockers and break area wiped
- ☐ Manager's office
- ☐ Trash and recycling corrals swept; back door cleared

Your rules and timing

- [ ] Approved sanitizers for food-contact areas listed
- [ ] Off-limits areas noted
- [ ] Changeover windows from the booking calendar
- [ ] Deeper pass booked ahead of an expected inspection
- [ ] Visit log left for the kitchen manager

Notes