Shared commercial kitchen cleaning: what we clean

Walk the kitchen between bookings and tick what each turnover should leave ready.

Kitchen _____ **Address** _____

Walked by _____ **Date** _____

Prep lines and cooking stations

- ☐ Stainless tables degreased and wiped
- ☐ Cutting-board racks and shelving
- ☐ Reach-in doors
- ☐ Wall panels and backsplashes
- ☐ Range tops, flat-tops and fryer surrounds
- ☐ Switch plates and door edges
- ☐ Tenant-owned equipment named on the list

Walk-in coolers and freezers

- ☐ Door gaskets and handles
- ☐ Shelving uprights
- ☐ Floors, with product moved and put back your way
- ☐ Strip curtains wiped

Dish pit, floors and drains

- ☐ Three-compartment sinks scrubbed
- ☐ Dish machine exterior and racks
- ☐ Walls and splash guards
- ☐ Floor scrubbed with degreaser, rinsed and pushed to drains
- ☐ Floor sinks and drain covers lifted, cleared and rinsed
- ☐ Periodic grout-line scrubbing through floor care

Restrooms, lockers and shared rooms

- ☐ Restrooms cleaned and restocked
- ☐ Locker fronts and benches wiped
- ☐ Trash and recycling carried out
- ☐ Break tables and packing room
- ☐ Mop sink and janitor closet left rinsed and in order

Turnovers and extras

- [ ] Clean between rental blocks
- [ ] Move-out clean of shelves, bins and rolling racks
- [ ] Label tape peeled from shelf edges
- [ ] Floor under fixtures that rarely move
- [ ] Detail visit before an inspection you know is coming
- [ ] Day porter for spills and trash runs

Notes