

Ghost kitchen cleaning: what we clean

Go through the kitchen with your operations lead and tick each task to include.

Kitchen _____ Address _____
Walked by _____ Date _____

Between the rushes

- ☐ Food debris cleared from stations
- ☐ Make-lines and prep tables wiped
- ☐ Trash and recycling pulled
- ☐ Spills spot-mopped
- ☐ Hand sinks refilled

Packaging and pickup

- ☐ Packing tables
- ☐ Label printer housings and bag racks
- ☐ Shelves where finished orders wait
- ☐ Pickup shelves and order screens
- ☐ Glass, kiosks and door handles
- ☐ Entry mats vacuumed and lobby floor mopped

Cold storage, floors and drains

- ☐ Shared walk-in handles, gaskets and shelving uprights
- ☐ Walk-in floors, each brand's product left in its space
- ☐ Reach-ins wiped out when a brand empties them
- ☐ Floors degreased toward the drains
- ☐ Floor sinks emptied of debris
- ☐ Grease along the cove base cut back

Trash and back hallway

- ☐ Liners pulled each visit
- ☐ Can exteriors and lids wiped
- ☐ Area by the dumpster door swept
- ☐ Back hallway kept clear of boxes
- ☐ Cardboard flattened and bundled
- ☐ Spills under the bins mopped

Overnight

- ☐ Walls and backsplashes degreased
- ☐ Equipment exteriors detailed
- ☐ Restrooms and staff areas scrubbed
- ☐ Trash cans washed
- ☐ Floors left dry before morning prep

First deep clean

- ☐ Equipment on casters rolled out
- ☐ Walls, cove base and floor behind it
- ☐ Shelving legs and undersides
- ☐ Dish-area corners and floor sink surrounds

Notes
