

Ghost kitchen cleaning: what we clean

Walk the kitchen from the curb to the walk-in before morning prep and check off each zone.

Kitchen _____ Address _____
 Walked by _____ Date _____

Cook line

- ☐ Cook lines degreased
- ☐ Prep tables and equipment exteriors degreased
- ☐ Backsplashes scrubbed
- ☐ Handles wiped

Floors and drains

- ☐ Quarry tile and sealed concrete machine-scrubbed
- ☐ Floor under roll-out equipment cleaned
- ☐ Floor drains and floor sinks flushed
- ☐ Floor mats lifted, washed and dried

Packing station

- ☐ Packing tables wiped
- ☐ Label printers, bag racks and container shelves
- ☐ Packaging scraps cleared
- ☐ Floor under the station swept and mopped

Pickup lobby

- ☐ Driver pickup shelves cleaned and disinfected
- ☐ Order screens and lobby counter
- ☐ Door hardware
- ☐ Lobby floor and entry glass on every visit

Walk-ins and staff areas

- ☐ Walk-in cooler and freezer floors swept and mopped
- ☐ Gaskets and handles cleaned
- ☐ Drips under shelving cleaned up
- ☐ Cardboard broken down for recycling
- ☐ Staff restrooms, hand sinks, break room and lockers

Waste and exterior

- ☐ Interior bins washed
- ☐ Trash room floors and walls cleaned
- ☐ Dumpster enclosures swept
- ☐ Grease and stains pressure washed from pads and walkways
- ☐ Driver waiting area and pickup lot litter
- ☐ Spills or crumbs behind equipment noted on the shift report

Notes
