

Ghost kitchen cleaning: what we clean

Walk the building with your site manager and tick each bay and shared space for the plan.

Kitchen _____

Address _____

Walked by _____

Date _____

Kitchen bays between shifts

- ☐ Stainless surfaces and prep tables degreased
- ☐ Shelving and equipment fronts
- ☐ Bay sinks scrubbed
- ☐ Bay floor cleaned before the next shift
- ☐ Walls and steel around fryers, griddles and woks
- ☐ Bays done one at a time in the order you set

Packing stations

- ☐ Packing tables wiped and reset
- ☐ Label printers, bag racks and sauce stations
- ☐ Stray lids, napkins and receipts cleared

Driver pickup and lobby

- ☐ Pickup shelves and order lockers
- ☐ Handoff counters
- ☐ High-touch points at pickup given a closer pass
- ☐ Lobby floor, entry glass and door hardware
- ☐ Porter during lunch and dinner peaks: bins and spills

Storage, floors and drains

- ☐ Walk-in shelving, handles and gaskets wiped
- ☐ Walk-in floors scrubbed around labeled product
- ☐ Dry storage and packaging rooms swept
- ☐ Corridor quarry tile or sealed concrete scrubbed
- ☐ Floor drains and trench grates pulled and cleaned
- ☐ Packaging waste and scraps hauled to the enclosure

Overnight shared areas

- ☐ Shared corridors
- ☐ Restrooms and breakroom
- ☐ Lockers
- ☐ Deeper bay cleans a brand books for its own bay
- ☐ Heaviest clean after the last delivery window closes

Notes
