

Delivery-only kitchens: what we clean

Take this sheet down each row of kitchen units with building management and mark what to include.

Facility _____ Address _____
Walked by _____ Date _____

Kitchen units

- ☐ Cook lines and prep tables degreased
- ☐ Equipment exteriors and handles
- ☐ Backsplashes scrubbed
- ☐ Movable items rolled out to clean beneath
- ☐ Hand sink stations refilled

Floors and drains

- ☐ Quarry tile and sealed concrete machine-scrubbed
- ☐ Floor drains and floor sinks flushed
- ☐ Anti-fatigue and entry mats lifted, washed and dried
- ☐ Shared corridors scrubbed and kept clear

Packing and pickup

- ☐ Packing tables, printers and bag racks
- ☐ Container shelving and packaging scraps
- ☐ Pickup windows and driver shelves
- ☐ Order screens and the driver waiting area
- ☐ Entry glass and door hardware

Dock and walk-ins

- ☐ Receiving doors and dock aprons swept and scrubbed
- ☐ Driver lot, if added
- ☐ Walk-ins swept and mopped, gaskets and handles cleaned
- ☐ Drips under racks removed

Waste rooms

- ☐ Interior bins emptied and washed
- ☐ Waste room floors and walls scrubbed
- ☐ Compactor and dumpster areas swept
- ☐ Grease on enclosure pads pressure washed

Staff rooms and supplies

- ☐ Staff restrooms, lockers and break rooms
- ☐ Liners, paper towels and hand soap restocked
- ☐ Spare liners at the waste room and packing tables
- ☐ Low stock or broken dispensers in the shift report

Timing

- ☐ Overnight between the last order and morning prep
- ☐ Zone-by-zone visits for kitchens that never close

Notes
